



*Serious wines
with irreverent labelling*



TWO HANDS WINES
PICTURE SERIES



**2023 ANGELS' SHARE
SHIRAZ
McLAREN VALE**

ANGELS' SHARE, A
GORGEOUS SILKY RICH
SHIRAZ. APPEALING TO
ANGELS AND MORTALS
ALIKE SINCE THE 2000
VINTAGE.

2023 Angels' Share flows from the bottle with colours of magenta to black. Interesting aromas of dried herbs, fresh mint, clove, coffee, chocolate and sauteed plums.

McLaren Vale is the birthplace of South Australia's wine industry and home to some of the world's oldest vineyards. Shiraz is the most important varietal for McLaren Vale; generous, plum-mulberry fruit profiles, sometimes chocolate/mocha characters with notes of earth and spice and soft, supple tannins.

Angels' share refers to the small amount of wine that evaporates from oak barrels during maturation, Medieval winemakers assumed that angels watched over their wines and that they took their share.

Every wine in the Picture Series has its own inspiration, our own take on popular culture. With some old school polaroid imagery by friend and photographer Don Brice and a quirky back label descriptor, the aim is to bring a smile to your face when you pick up the bottle, reminding you that wines should be approachable and of course... fun.

TASTING NOTES

The wine opens with an explosion of rich, powerful fruit that tantalises the palate. This initial burst releases a wave of juicy flavors and elongated fruit notes, gradually balanced by broad tannins. It's remarkably easy to drink, making a bold statement before delivering a full-bodied experience. The creamy fruitiness enhances the succulent mouthfeel, while the tannins bring a delightful brightness to the smooth finish. This wine promises plenty of immediate enjoyment and has the potential to age gracefully under optimal conditions.

THE GROWING SEASON

The 2023 season was challenging, we experienced a very wet winter with a number of very humid days to match. Heat summation over summer and sun daylight hours were going to be much lower than we were normally used to, presenting us with a much slower ripening curve. With wine we put the vintage year on the label for a reason, to show what we can achieve in an independent 12-month period, from pruning to wine in barrels. I am thrilled with what our Two Hands team has achieved in such a perplexing, challenging and interesting season.

VINIFICATION

The fruit was crushed into and fermented in 5, 7 and 10 tonne open fermenters. During the peak of fermentation the batches received regular pump overs 2-3 times daily. The average time on skins was 15 days. Maturation occurred in 12% new French oak hogsheads for 14 months, the balance in 1 to 8 year old. After maturation the final blend was lightly fined and unfiltered prior to bottling.