



*Serious wines
with irreverent labelling*



TWO HANDS WINES
PICTURE SERIES



2025 ANGELS' SHARE
SHIRAZ
McLAREN VALE

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

2025 Angels' Share flows from the bottle with colours of a inky black core, with magenta rim. Aromas of dried herbs, blueberry compote, chocolate, potpourri and plum.

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 2025 Angels' Share is a beautifully expressive Shiraz, combining generous fruit with impressive structure and depth. Aromas of ripe mulberry and dark plum are layered with hints of anise, vanilla bean, cocoa nibs and malted chocolate, creating an inviting and complex bouquet. The palate is densely woven, carrying rich dark fruit flavours framed by fine tannins and a distinctive ferrous minerality that provides both character and persistence. While full flavoured and generous, there is a freshness and firmness to the wine that keeps everything in balance, leading to a long, mouthwatering finish. Enjoy now for its vibrancy and richness, or cellar with confidence over the medium term.

THE GROWING SEASON

The 2025 growing season in McLaren Vale was shaped by a combination of climatic extremes that ultimately produced wines of remarkable concentration and structure. Above-average rainfall throughout October and November replenished soil moisture profiles and established healthy canopies heading into summer. December and January were hotter and drier than average, accelerating vine development through veraison and into ripening, resulting in one of the earliest and fastest harvests on record. Across the region, yields were generally down 10-20% as a result of the season's environmental challenges. The resulting wines display exceptional depth of fruit, concentration and persistence, with powerful palates, structured tannins and impressive length. The wines of 2025 are expected to reward extended cellaring, with an additional three to five years of ageing potential beyond typical expectations.

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 before being basket pressed. Maturation occurred in 14% 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.