

*Serious wines
with irreverent labelling*





TWO HANDS WINES
PICTURE SERIES



2025 FIELDS OF JOY
SHIRAZ
CLARE VALLEY

“The vista and views all around our Clare Valley vineyards are spectacular, and every time I walk through them I smile. I am also enamoured by the fruit we source. Lifted, welcoming, red fruited with multi-dimensional bouquets, deftmouthfeel and a core of soft fruitson a graceful finish. Welcome to our Fields of Joy” MT

2025 Fields of Joy pours a vivid, electric plum purple, unmistakably Clare Valley. The nose is beautifully lifted and fragrant, layered with cracked pepper, exotic spice, menthol, plum, ink, dark cherry and rose oil. Bright and expressive, it balances floral perfume with savoury depth.

Clare's climate is Mediterranean with typically warm to hot summers and cool to cold winters. The temperature leads to slower and more even ripening, allowing the region to make some of the best Rieslings in Australia and plush medium-bodied reds.

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*Let's wander slowly through the fields,
Slowly slowly through the fields, I touch the
leaves that touch the sky, Just you and I
through fields of joy.*

LENNY KRAVITZ, MAMA SAID, 1991

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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

Medium-bodied yet beautifully concentrated, this Shiraz has a dense, rounded palate with a silky, velvety texture. Plush plum, spice and inky black fruits are threaded with hints of eucalypt and cracked black pepper. Clare Valley's signature poise and elegance remain front and centre, supported by soft, caressing tannins. The fruit builds through the palate into a bright, mouth-watering finish of purple berry intensity. Creamy, polished and strikingly delicious now, it also has the structure to evolve gracefully for years to come.

THE GROWING SEASON

The 2025 Clare Valley Shiraz vintage was shaped by a warm, exceptionally dry season. Early budburst and mild fruit-set conditions advanced development and supported even ripening. Summer and autumn remained notably dry, demanding close attention to irrigation and canopy management. Harvest began at a record-early pace, with rapid sugar and flavour accumulation. Late-season heat reduced yields, yet it also delivered outstanding concentration. Shiraz shows deep colour, generous dark-fruit flavour, varietal definition and balanced tannins, promising wines of richness, structure and regional character.

VINIFICATION

Crushed and fermented in three and five tonne open top fermenters with regular pump overs; three daily during peak fermentation. Following an average of 12 days of maceration, the dry free run was drained to tank. The skins were then pressed and the pressings combined with the free run, the wine was then racked to barrel. Minimal fining and non-filtered. Maturation was in one to five year old French oak hogsheads and puncheons.