
Serious wines
with irreverent labelling
TWO HA
TWO HANDS
GNARLY DUDES
SHIRAZ
BAROSSA VALLEY

TWO HANDS WINES

PICTURE SERIES

“

Nobody calls me Lebowski. You got the wrong guy. I’m the Dude, man.

GNARLY DUDES, THE BIG LEBOWSKI, 1998

”



2025 GNARLY DUDES SHIRAZ

BAROSSA VALLEY

Gnarly Dudes, An unctuous yet classic Barossa Valley Shiraz.

The continental climate of hot summer days and cold winters in the Barossa Valley is broken by a series of valleys and hills which provide a range of cooler micro-climates. The soil is a deep rich red clays containing which helps to produce fruit that is rich and complex in flavour.

The 2025 Gnarly Dudes pours an inky black-purple, immediately signalling its depth and intensity. The nose is richly expressive, brimming with blackberry, mulberry and ripe plum, layered with dark chocolate, cedar and fragrant spice. Subtle notes of cola and a cool lift of mint bring added complexity and freshness.

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 palate is generous and layered, delivering a plush wave of dark fruit with impressive freshness and drive. Blackberry and boysenberry compote sit at its core, framed by savoury cracked pepper and charcuterie notes. Fine, supple tannins are seamlessly integrated, giving the wine shape and energy without ever crowding the fruit. The finish is long, pure and persistent, carrying dark berry and spice flavours well beyond the final sip. Enjoy its immediate richness and vibrancy now, or cellar for eight years or more as the layers deepen and the tannins soften further.

THE GROWING SEASON

The 2025 growing season in the Barossa was defined by dry conditions, generous yields and excellent overall fruit quality. Extended warm and rain free periods created ideal conditions for even ripening and healthy crop development. Harvest commenced in mid March, with vineyards producing strong yields of beautifully balanced fruit. The resulting wines show depth, vibrancy and purity, reflecting a season that, in many ways, was close to ideal despite the wish for a little more rain. Overall, 2025 delivered both quantity and quality, a vintage of richness, energy and regional expression.

VINIFICATION

The parcels of fruit were crushed into and fermented in 3, 5, 7 and 10 tonne open top vessels. Regular pump overs three times daily were performed during the peak of fermentation. At pressing, the free run and pressings were combined to tank, then racked to barrel for oak maturation. The wine was matured for 12 months in French oak, 13% new, and the remainder in one to six year old puncheons and hogsheads. All batches were kept separate and blended just prior to bottling.