



TWO HANDS

MY HANDS

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T W O H A N D S W I N E S

2015 MY HANDS

HOLY GRAIL VINEYARD, SEPPELTSFIELD,
BAROSSA VALLEY SHIRAZ

This wine's name is derived from Marananga, where the Two Hands Winery and Cellar Door is located and which means 'my hands' in the local Aboriginal language.

My Hands is also a very fitting name as Michael Twelftree handpicked this wine during barrel classification as being truly extraordinary and worthy of its own unique label, establishing this as the most premium wine (and vintage limited releases) ever produced by Two Hands.

SUB-REGION: Seppeltsfield

VINE AGE: 22 years

ALTITUDE: 250m

AVERAGE RAINFALL: 450-500mm

SOIL TYPE: Red/brown loam over limestone

PICKED: 2 ton

PRUNING: Cane pruning

HARVEST DATE: 18th February 2015

WINEMAKER: Ben Perkins

VITICULTURIST: Travis Coombe



My Hands represents unique barrels of Barossa Valley shiraz with exceptional quality levels, only produced in the best vintages.

TASTING NOTES

COLOUR: Deep black to the core.

AROMA: Continually evolving and extremely complex. Deep black berry fruits, lifted floral notes and licorice spice with subtle cedar/mint and graphite tones.

PALATE: Like the aromas, the palate is extremely complex and intriguing. Blackberries, chocolate and spice with subtle cedar flavours. The palate is very long and fleshy with balanced graphite notes and fine tannins.

WINEMAKING

Parcels from the Holy Grail vineyard were crushed and de-stemmed into open top fermenters with regular pump overs; up to three times daily during peak fermentation to extract colour and tannin, with an average time on skins of 9 days. All free run and pressings were combined in tank and then racked to oak after 24 hours to go through malolactic fermentation. The wine was bottled with minimal fining and no filtration.

MATURATION: 24 months in 300 litre French oak hogheads.

REVIEW BY JOE CZERWINSKI

98 POINTS

THE WINE ADVOCATE, END OF JULY 2020

"Composed of Shiraz selected from the Holy Grail Vineyard in Seppeltsfield, the 2015 My Hands is Two Hands's ultra-luxe wine. It spent two years in French oak hogsheads (300-liter barrels) prior to bottling, and then aged in the company cellars until release. Not made every year, the 2015 offers densely packed aromas of creosote, cedar, vanilla, mocha, cola, plums and blackberries. It's a big, full-bodied wine (15.3% alcohol on the label) but doesn't show any heat, the alcohol ably buffered by the wine's admirable concentration. Flavors of maple syrup and roasted meat give the wine a savory balance to the layers of fruit, while the rich, velvety tannins form plush waves of texture on the palate, lingering on the finish. Still youthful, I suspect it will age well for at least 15 years." - JC