

*Serious wines
with irreverent labelling*





TWO HANDS WINES
PICTURE SERIES



**2022 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 2022 Gnarly Dudes is a deep strong black in colour. The aromatics are lifted and very intense. A tight bouquet slowly emerges with notes of cedar, raspberry, cola, black current, menthol and blood plum.

“

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

GNARLY DUDES, THE BIG LEBOWSKI, 1998

”

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 *WRITTEN BY TWO HANDS WINES PROPRIETOR
MICHAEL TWELFTREE UPON RELEASE:*

“A large volume of rich fruit engulf your palate, this is deep, rich, layered and long. Delicious fruits evolve along the palate and you left with a richly rewarding experience, This is Barossa all the way and the tannin hold a plushness, nerve and energy that give immediate enjoyment.” - MT

THE GROWING SEASON

After our second La Niña year I a row, the vineyards received an above average winter rainfall, we then progressed into a very mild spring and an equally mild summer with only one day recorded over 40oC. Due to slightly later flowering, the vines were set up to mature at a slower than usual pace, this put the start of vintage back around 3 weeks on average, these mild ripening conditions allowed for slower than usual favour development, this matched with lower yield across the board has resulted in another quality harvest.

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.