

*Serious wines  
with irreverent labelling*





TWO HANDS WINES  
PICTURE SERIES



**2023 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 2023 Gnarly Dudes is a deep strong black in colour. The aromatics are intense red berry fruits & liquorice on the nose. A tight bouquet slowly emerges with notes of cedar, cola, blackberry, mint and blood plum.

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

GNARLY DUDES, THE BIG LEBOWSKI, 1998

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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**

A generous volume of rich fruit envelops your palate, offering a deep, layered, and lingering experience. These flavors carry through onto the palate, where balanced ripe tannins contribute to a rich, rounded, and supple texture. The evolving fruit notes lead to a finish with persistent fruit, delivering immediate enjoyment. This is quintessential Barossa, with tannins that possess a plushness, nerve, and energy, making it a richly rewarding experience.

**THE GROWING SEASON**

The 2023 season was challenging, we experienced a very wet winter with a number of very humid days to match. Heat summation over summer and sun daylight hours were going to be much lower than we were normally used to, presenting us with a much slower ripening curve. With wine we put the vintage year on the label for a reason, to show what we can achieve in an independent 12-month period, from pruning to wine in barrels. I am thrilled with what our Two Hands team has achieved in such a perplexing, challenging and interesting season. - MT

**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.