

*Serious wines
with irreverent labelling*





TWO HANDS WINES
PICTURE SERIES



2023 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

2023 Fields of Joy shines a brilliant bright violet purple in the glass, classic Clare Valley. Aromas of expressive bouquets of spice, cracked pepper, menthol, plum, ink, cherry and rose oil.

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

This medium-bodied Shiraz has a dense, round palate with a velvety coating that wraps around your tongue. With flavours of spice, plum, and inky black fruit, complemented by a touch of eucalypt and black pepper. Clare Valley’s hallmark poise and elegance shines through, with tannins that are soft and caressing. As the purple fruits deepen, they carry through to a mouth-puckering finish that lingers with persistent intensity. The wine is creamy and strikingly delicious now, yet it promises to age beautifully for many years to come.

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

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.