



TWO HANDS



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BRAVE FACES

GRENACHE / MOURVÈDRE / SHIRAZ  
BAROSSA VALLEY

*Serious wines  
with irreverent labelling*



TWO HANDS WINES  
PICTURE SERIES



**2023 BRAVE FACES  
GRENACHE MOURVÈDRE SHIRAZ  
BAROSSA VALLEY**

What a difference a couple of generations can make. In the mid 1980s South Australia's old Grenache vines were being removed due to a lack of demand. Brave Faces is a tribute to the grape growers of Barossa Valley, who fought against the vine-pull scheme in the 1980s. The Men & Women who loyally tended their vineyards, allowing them to remain intact today.

2023 Brave Faces displays a nice bright cherry red hue in the glass.

The bouquet is very lifted and intense apricot stone fruit and floral notes giving the wine an alluring vibrancy.

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*Brave faces face the boardroom, the oak stained walls fall silent, they leave lined with defeat, and they got those tears in their eyes, well it makes no sense to me.* BRAVE FACES MIDNIGHT OIL, 1981

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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**

The palate begins with a lean fruit profile, but it soon comes alive, evolving and opening up beautifully. The fruit is juicy and sweet, rolling deep into the finish, with notes of stone fruit alongside darker berry and earthy undertones. The tannins are very fine, their juicy nature making them caressing and very enjoyable. This wine, year after year, consistently performs well at the table. Its naturally lower acidity keeps the fruit bright and focused, while the soft tannins offer a lovely mouth-watering sensation that dries the late palate, preparing you perfectly for food. Another enjoyable vintage of our Brave Faces, this wine will surely bring many smiles to those who have the pleasure of savoring it.

**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 three separate fruit batches were de-stemmed and crushed to open top fermenters. The Shiraz was pumped over three times daily, where as the Grenache and Mourvèdre, after a few days cold soak, were lightly plunged. Average time 'on-skins' was 6 days. Grenache parcels were fermented with 20% whole bunches. All pressings were added back to the free run. Some barrels had extended lees contact through maturation. Aged for 6 months in a combination of new and older French Oak puncheon and hogsheads.