

*Serious wines
with irreverent labelling*





TWO HANDS WINES
PICTURE SERIES



**2024 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 2024 Gnarly Dudes is a deep strong black with purple hue in colour. The aromatics are intense aromatics of blackberry, mulberry, and ripe plum, layered with dark chocolate and a lift of cedar and spice. Hints of cola and a whisper of mint add depth and freshness.

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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

The palate opens with a generous wave of dark fruit, plush yet vibrant, reflecting the low yields and early ripening of the season. Rich blackberries and boysenberry compote drive through, supported by savoury undertones of cracked pepper and charcuterie. Tannins are supple, and woven seamlessly into the fruit core, lending shape and energy without overwhelming. The finish is long, pure, and persistent, carrying notes of dark fruits and spice well beyond the last sip. Enjoy now for its generosity and drive, or cellar for 8+ years to see the layers deepen and the tannins soften further.

THE GROWING SEASON

The 2024 vintage in the Barossa stood in stark contrast to the cool 2023 season. A dry winter, budburst began around three weeks earlier than the year before, spurred on by warmer days and lower overnight temperatures. The small berried fruit developed with concentration and vibrancy. December and January brought timely rainfalls, giving the vines a boost before a hot, dry February accelerated ripening. Harvest began early, with Shiraz showing deep colour, purity of fruit, and fine natural balance. Overall, 2024 produced outstanding quality a vintage defined by intensity, freshness, and energy.

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.