



TWO HANDS
SEXY BEAST

CABERNET SAUVIGNON
McLAREN VALE

*Serious wines
with irreverent labelling*



TWO HANDS WINES
PICTURE SERIES



**2024 SEXY BEAST
CABERNET SAUVIGNON
McLAREN VALE**

SEXY BEAST, A SUCCULENT
AND LUSCIOUS McLAREN
VALE CABERNET SAUVIGNON

I was always taught that Cabernet Sauvignon was a classical, structured and well mannered wine, but in our wonderful McLaren Vale Mediterranean climate we make it rich, brooding and powerful, underpinned by boundless energy.

2024 Sexy Beast Cabernet Sauvignon is deep purple with a flicker of ruby around the edge. Lifted notes of blackcurrant, cherry, clove and roasted spice, supported by hints of cola, dark chocolate, vanilla pod, and a whisper of cured meats. A seductive bouquet that unfurls in layers.

This is text book Cabernet Sauvignon and highlights how well McLaren Vale is suited to growing it. We call it our Sexy Beast, inspired by the 2000 cult classic movie starring Sir Ben Kingsley & Ray Winstone.

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 classical Cabernet structure before relaxing into that regional generosity we love. A core of blackberry, red and blackcurrant, cassis and dark plum drives the wine forward, wrapped in broad, appealing tannins that are plush yet purposeful. Asian spice, incense and floral highlights bring energy, while the finish is smooth, persistent, and dangerously easy to drink. Immediate pleasure, with the promise of more to come over the following years.

THE GROWING SEASON

The 2024 McLaren Vale vintage was one that rewarded patience and nerve. A dry lead-up and a mild summer delayed flavour development, with very few days over 35°C until a short, hot burst in early March. This late-season warmth finally pushed Cabernet into perfect ripeness, delivering small berries, excellent colour, and beautifully concentrated flavour while retaining hallmark regional freshness. McLaren Vale Cabernet excelled in 2024, ripe berry fruit, lifted aromatics, and supple tannins that reflect one of the region's most balanced seasons in recent years.

VINIFICATION

The parcels of fruit making up this wine were crushed into and fermented in open top vessels, with pump overs (three daily over peak fermentation) to extract colour, flavour and tannins. The batches were then drained, pressed to tank and then racked to barrel for oak maturation.