



*Serious wines
with irreverent labelling*



TWO HANDS WINES
PICTURE SERIES



**2024 ANGELS' SHARE
SHIRAZ
McLAREN VALE**

ANGELS' SHARE, A
GORGEOUS SILKY RICH
SHIRAZ. APPEALING TO
ANGELS AND MORTALS
ALIKE SINCE THE 2000
VINTAGE.

2024 Angels' Share flows from the bottle with colours of magenta to black. Interesting aromas of dried herbs, fresh mint, clove, coffee, chocolate and sauteed plums.

McLaren Vale is the birthplace of South Australia's wine industry and home to some of the world's oldest vineyards. Shiraz is the most important varietal for McLaren Vale; generous, plum-mulberry fruit profiles, sometimes chocolate/mocha characters with notes of earth and spice and soft, supple tannins.

Angels' share refers to the small amount of wine that evaporates from oak barrels during maturation, Medieval winemakers assumed that angels watched over their wines and that they took their share.

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 wine opens with an explosion of rich, powerful fruit that tantalises the palate. This initial burst releases a wave of juicy flavors and elongated fruit notes, gradually balanced by broad tannins. It's remarkably easy to drink, making a bold statement before delivering a full-bodied experience. The creamy fruitiness enhances the succulent mouthfeel, while the tannins bring a delightful brightness to the smooth finish. This wine promises plenty of immediate enjoyment and has the potential to age gracefully under optimal conditions.

THE GROWING SEASON

The 2024 season was one that rewarded patience. With an atypical season seeing few days over 35°C until the heatwave in early March, this was a year similar to 2021 except it was much drier. As March began the fruit was slowly ripening but the flavours we desired had not fully developed. We had to hold our nerve during the hot week, knowing volumes would be affected but the end result would be worthwhile. There will be some great wines produced from this year.

- Richard Langford, Chief Winemaker

VINIFICATION

The fruit was crushed into and fermented in 5, 7 and 10 tonne open fermenters. During the peak of fermentation the batches received regular pump overs 2-3 times daily. The average time on skins was 15 days. Maturation occurred in 12% new French oak hogsheads for 14 months, the balance in 1 to 8 year old. After maturation the final blend was lightly fined and unfiltered prior to bottling.