

TWO HANDS WINES
ANGELS' SHARE
McLAREN VALE SHIRAZ
VINTAGE 2021



ANGELS' SHARE, A GORGEOUS SILKY RICH
SHIRAZ

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.

COLOUR

Powerful and rich, deep dark red with a bright core

AROMA

Notes of blue fruits accented by plum, blueberry and mulberry tones. Complexing notes of briar, bay leaf, coriander seeds, dried rose petals and ash.

PALATE

Demonstrating a level of restraint for a McLaren Vale red, this Shiraz provides sweet blue fruit notes of fresh blueberry, juniper and mulberry bracketed by a cleansing pop of acidity and savoury tannin. The sweet fruit entry gently yields to savoury notes of dried bay leaf, briar, dried herbs and dried rose petals. A wine of sneaky length that catches you off-guard, it slowly builds across the palate. The late palate is punctuated by notes of ash and wild game.

WINEMAKING

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 to extract colour, flavour and tannin.

The average time on skins was 15 days. The free run was drained off and the skins were pressed, with the pressings then combined with the free run. After 24 hours the wine was racked to barrel where malolactic fermentation proceeded. The final blend was lightly fined and unfiltered prior to bottling.

MATURATION

14 months in 12% new French oak hogsheads, the balance in 1 to 8 year old French oak

CELLAR POTENTIAL

Under good cellaring conditions this wine will age up to 10 years

REGION

McLaren Vale, South Australia

