

*Two Hands source premium fruit  
from six of the finest Shiraz growing  
regions in Australia, from which we  
produce the Garden Series.*







TWO HANDS WINES  
GARDEN SERIES

2019 LILY'S GARDEN  
McLAREN VALE

General sand based soils provide lovely lifted aromatics, softness and roundness.

The label's blue colour takes inspiration from McLaren Vale's close proximity to the sea.

**Soil** A mix of maritime and sedimentary sand-based soil.

**Vine age** 16-61 years

**Elevation** 75-320m

**Average rainfall** 500-700mm

**Sub district** Blewitt Springs, Clarendon, McLaren Flat, McLaren Vale, Seaview, Tatachilla, Willunga Hills.

### THE GARDEN SERIES

Fascinated about isolating a wine to its region and wanting to define and showcase the individual characteristics of the best Australian Shiraz growing regions, Michael Twelftree has successfully demonstrated regionality within Australian Shiraz for many years with the Garden Series. Showcasing six wines, each sourced from a premium Shiraz growing region in Australia, all handled identically in terms of vinification and maturation on the Two Hands' estate winery in Marananga, the Garden Series accurately reflects the soil, climate and other aspects of each unique region.

*The pick of the bunch from our McLaren Vale vineyards. Lily's Garden is a generous wine with cascading blue fruits and a rich long palate.*

### TASTING NOTES:

*Written by Two Hands Proprietor Michael Twelftree in 2021*

**COLOUR:** A deep inky black

**AROMA:** Notes of mocha, fresh espresso, mint, fennel, chocolate, plum with a cedar oak overtones.

**PALATE:** The palate is immediately thick and concentrated, offering a reverberating sweetness. This wine is loaded up with gobsmacking fruits that roll gently along the palate. This states it case without demanding it, the mouthfeel here is very succulent and it really draws you along and in.

What I enjoy most here is that what you see on the bouquet comes through on the palate. The tannin profile is more stern and holds structure, the ending tannins are deep, minerally and have a drawn out peppery edge which I really enjoy. This is McLaren Vale with manners and will reward many years in a good dark cellar with its apogee being reached in 10 to 12+ years.

### WINEMAKING

Fermentation in a five tonne open top fermenter, with regular pump overs (2 times daily over entire ferment) to control ferment, extract colour, flavour and tannins.

Average time 'on skins' was 10 days before the dry free run was drained to tank and the pressings combined. The wine was then racked to barrel, where malolactic fermentation took place. Lily's Garden was bottled unfined and unfiltered.

**MATURATION:** Aged for 17 months in 15% in new French oak hogshead. With the remainder in 1-6 year old French oak hogsheads.