

TWO HANDS WINES  
HOLY GRAIL  
SEPPELTSFIELD - BAROSSA VALLEY SHIRAZ  
VINTAGE 2019



THE HOLY GRAIL SHIRAZ COMES FROM OUR ESTATE SINGLE VINEYARD IN THE SUB-REGION OF SEPPELTSFIELD, IN THE BAROSSA VALLEY.

*Tasting notes written by Two Hands Wines Proprietor Michael Twelftree.*

The first part of this site was purchased in 2008 and included 52 acres of vacant land. The vision was to wait until resources permitted and plant this Ares of land as specifically as possible. Just before the 2015 vintage a further 37 acres of land were purchased, which included 16 acres of established Shiraz vines. This vineyard produced 27 tonnes in its first vintage, with fruit going into My Hands, Ares, Single Vineyard and a few barrels to Bella's garden.

SUB-REGION: Seppeltsfield

VINE AGE: 17 years

ALTITUDE: 250m

AVERAGE RAINFALL: 450-500mm

SOIL TYPE: Predominantly rich red/brown clay.

#### COLOUR

A deep and concentrated in a purple to black hue

#### AROMA

A tight but complex bouquet on opening with violets, lavender, ripe cherries & fresh cut flowers, backed by salted caramel, blood plum, black liqueur and warm oil.

#### PALATE

The palate is very even and delicate, the fruit here builds slowly across the palate. This has boat loads of mouthfeel and texture. I love how this wine slowly emerges, it powers beautifully along the palate. As always with Holy Grail, the tannin's twist is the highlight. I love to watch the tannin profile over an hour or two,

the tannins are ferrous with a huge amount of fruit that become velvety and soft on the late palate. This is in all a pretty special bottle of wine, this needs cellaring, it does give pleasure on release but I feel it is coiled up and will display its best attributes with a few years in a cold bolt hole.

#### WINEMAKING

Several small parcels from the Holy Grail vineyard were de-stemmed into 5T stainless steel and 2T concrete open top fermenters. Gently pumped over twice daily, these parcels were pressed after an average time on skins of 10 days. All free run and pressings were combined in tank and after 24 hours the wine was then racked off to barrel gross lees. The wine was bottled with minimum fining and no filtration.

#### MATURATION

Aged for 12 months in 100% French oak barrels

#### CELLAR POTENTIAL

Up to 15 years

