

TWO HANDS WINES  
ANGELS' SHARE  
MCLAREN VALE SHIRAZ  
VINTAGE 2020



**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.*

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

**COLOUR**

Powerful and rich, black on black core colour

**AROMA**

Classic McLaren Vale bouquet greets you but it has extra dimension. Coffee grind, fresh plum, mocha, peppermint, roasted meats, sassafras and fire smoke.

**PALATE**

The palate is typically sweet and coating, this powers along very nicely before the tannins take over. I really like the interplay here, the wine is more on texture and drive style than the overt and caressing sweet style typified by so many wines from McLaren Vale.

This is all in all pretty serious stuff. The fruits drive but most importantly the structure, there is a real firmness to the late palate and the tannins help resolve the wine beautifully.

This is still tight as a young wine and will need time to show its best. Once there it will age very well for the moderate to long term. - MT

**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

