

*Serious wines  
with irreverent labelling*





TWO HANDS WINES  
PICTURE SERIES



**2021 FIELDS OF JOY**  
**SHIRAZ**  
**CLARE VALLEY**

“The vista and views all around our Clare Valley vineyards are spectacular, and every time I walk through them I smile. I am also enamoured by the fruit we source. Lifted, welcoming, red fruited with multi-dimensional bouquets, deftmouthfeel and a core of soft fruitson a graceful finish. Welcome to our Fields of Joy” MT

2021 Fields of Jot shines a brilliant pungent purple in the glass, classic Clare Valley. Showcasing aromas of scorched earth, violets, glazed berries, cedar, fennel, aniseed and fresh plum.

Clare’s climate is Mediterranean with typically warm to hot summers and cool to cold winters. The temperature leads to slower and more even ripening, allowing the region to make some of the best Rieslings in Australia and plush medium-bodied reds.

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*Let’s wander slowly through the fields,  
Slowly slowly through the fields, I touch the  
leaves that touch the sky, Just you and I  
through fields of joy.*

LENNY KRAVITZ, MAMA SAID, 1991

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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** *WRITTEN BY TWO HANDS WINES PROPRIETOR  
MICHAEL TWELFTREE UPON RELEASE:*

“A moderately weighted palate coats the mouth. This has precession with fine line and length. Piercing and elegant run the fruits along your palate, here we have a medium bodied dry red that caresses and endures, this is a very easy and enjoyable ride the showcases the best that the Clare Valley can offer, delicate, melting and delicious.” - MT

**THE GROWING SEASON**

Clare Valley 2020 had great late-winter and early-spring rains which led to an even budburst, good early canopy. Over early Summer cool and dry conditions produced solid yields and fruit with great character and natural acidity. Dryer conditions started to present from November onwards. Luckily there wasn’t a period of extended weather extremes for the vines to contend with. These conditions continued into picking and the start of vintage in 2021, allowing for slow, even ripening of the fruit and excellent flavour.

**VINIFICATION**

Crushed and fermented in three and five tonne open top fermenters with regular pump overs; three daily during peak fermentation. Following an average of 12 days of maceration, the dry free run was drained to tank. The skins were then pressed and the pressings combined with the free run, the wine was then racked to barrel. Minimal fining and non-filtered. Maturation was for 15 months in one to five year old French oak hogsheads and puncheons.