



The Holy Grail Shiraz comes from our estate single vineyard in the sub-region of Seppeltsfield, Barossa Valley. Its name is inspired by the Monty Python movie and our quest to find the perfect vineyard site.

2021 HOLY GRAIL

SEPPELTSFIELD, BAROSSA VALLEY SINGLE VINEYARD SHIRAZ

The pinnacle of our wine production, the Holy Grail is our newest estate vineyard situated aling the palm tree lined 'Avenue of Hopes & Dreams' in the subregion of Seppeltsfield in the Barossa Valley.

Perhaps our proudest release, the Holy Grail Shiraz is an intensely aromatic wine with an elegance and length on the palate that is truly captivating.

SUB-REGION: Seppeltsfield

VINE AGE: 6-20 years

ALTITUDE: 250m

AVERAGE RAINFALL: 450-500mm **SOIL TYPE:** Predominantly rich red/

brown clay.





TASTING NOTES:

Written by Two Hands Proprietor Michael Twelftree upon release in 2023

COLOUR: Deep black in colour.

AROMA: A bouquet of smoke, dark plum, violets, coffee grind, glazed berries, liquorice, tar, sarsaparilla and incense

PALATE: This is a big wine straight out the gate, it shows loads of concentrated fruits that are both energetic and powerful. As with all the top vintages from Holy Grail, this has the amazing ability to spring board into a soft natured wine. It starts out big but then changes gear and the finish comes across soft, fresh and lingering. Out of all the 2021 Single Vineyard bottlings, the Holy Grail is the one that seems to be the most reserved, it's very tightly coiled up and it takes time in the decanter to start to see its inner energy and class emerge. The tannins are stony, with a lovely soft and lingering edge. They reverberate giving this wine excellent length, that slowly dissipates in the late palate. This wine is built for the long haul in cellaring, and I believe it will need 3 to 4 years to start showing its true potential. Patience is required but the rewards will be great.

WINEMAKING

Several small parcels from the Holy Grail vineyard were destemmed into 5T stainless steel. Gently pumped over 2-3 times daily, these parcels were pressed after an average time on skins of 10 days. All free run and pressings were combined in tank and was then racked off to barrel, to go through malolatic fermantation. The wine was bottled with minimum fining and no filtration.

MATURATION: Aged for 18 months in 1-4 year old French oak barrels. Bottled in November the following vintage.

THE SINGLE VINEYARD SERIES

We've been strong proponents of regionality since the early days at Two Hands, showcasing how different the Shiraz grape can be through the six wines and six regions of the Garden Series, but through the Single Vineyard Series we're taking regionality to the next level.

"The world has so many vineyards but so few have the X-factor, these are great sites that come to the fore each vintage." Michael Twelftree