



2016 Two Hands Lily's Garden Shiraz

Price: \$62.95 + refundable bottle deposit and handling fee

Varietal: Shiraz/Syrah

Brand: Two Hands

LCBO Product #: 561851

LCBO:

Region: McLaren Vale, Australia

Category: Regular Consignment

Bottles Per Case: 6

Bottle Size: 750ml

Availability

Availability in consignment

Background

The 'two hands' are Michael Twelftree and Richard Mintz who formed Two Hands Wines in 1999 with the clear objective of making the best possible shiraz based wines from prized shiraz producing regions within Australia. From the beginning the wines were very well received at home and abroad with a healthy stream of reviews, culminating in 2004 with Robert M. Parker pronouncing Two Hands as "the finest negociant operation south of the equator".

Since the winery opened, Two Hands success has gone from strength to strength with numerous accolades defining the culture of the organization. In only their 11th vintage, Two Hands created history by placing in Wine Spectator's annual Top 100 Wines ten years in a row - an astounding achievement that has never been equaled by any other winery world-wide. Consistent 90+ reviews from Robert Parker Jnr's Wine Advocate, Stephen Tanzer's International Wine Cellar, James Halliday's Wine Companion, Wine Spectator and the UK Decanter magazine is further testament to the company's ability to capture the terroir of each vineyard and carefully nurture the characteristics of each parcel. Not surprisingly, Two Hands has come to be regarded as one of Australia's the most prestigious estates.

Tasting Notes

Colour: Deep intense red with a purple hue.

Aroma: Notes of blueberry, plum, mulberry, French lavender, pen ink, white pepper, peppered steak, and scorched earth.

Palate: Displaying some lovely fruit restraint, this Shiraz provides gentle notes of blueberry, mulberry, plum, and blueberry pastille, which slowly emerge with air contact. Hints of white pepper, warm granite, and French lavender add layers of complexity and intrigue.

Big chewy tannins emerge through the mid-palate, creating a very muscular structure that runs the length of the palate suggesting a very long future ahead. Notes of black tea, saddle oil, and peppered steak penetrate the late-palate.

