

# Two Hands

The Two Hands Brave Faces is a vibrant and expressive GSM blend from the Barossa Valley, showcasing Grenache, Mourvèdre, and Shiraz in perfect harmony. With bright red fruits, savory spice, and a lifted, medium-bodied structure, this wine is a modern take on a classic Rhône-inspired style.



# TWO HANDS TWO HANDS BRAVE FACES ORENACHE / MOURYEDRE / SHITAI BAROSSA VALLEY

Alcohol :13,80 % Composition:

## Brave Faces GSM 2021

Barossa Valley, Australia

### Region and Vineyards

The Barossa Valley is world-renowned for its old-vine Grenache, structured Shiraz, and earthy Mourvèdre, making it the perfect region for producing Rhône-style blends. The 2021 vintage benefited from near-ideal conditions, with winter and spring rainfall returning to normal levels after several dry years. The 450-500mm of rainfall helped balance vine health, and the absence of extreme weather during flowering ensured consistent fruit set and quality.

The ripening season was marked by **cool**, **cloudy**, **and dry conditions**, which resulted in **slower fruit development**. This extended ripening period contributed to wines with **balanced acidity**, **excellent color**, **and concentrated flavors**. The terroir's mix of **ancient sandy loams**, **red clay**, **and limestone subsoils** plays a significant role in shaping the complexity and finesse of the fruit, allowing Grenache to shine with lifted aromatics, Mourvèdre to add earthy depth, and Shiraz to provide structure and spice.

### Winemaking

The fruit parcels were harvested separately and **de-stemmed before fermentation in open-top fermenters**. Different vinification techniques were applied to each variety to enhance their unique characteristics. **Shiraz was pumped over three times daily**, ensuring deep color extraction and tannin integration, while **Grenache and Mourvèdre underwent a cold soak** before gentle plunging, preserving their delicate aromatics and freshness.

The Grenache parcels included **20% whole bunch fermentation**, contributing **silky tannins and lifted herbal complexity**. The wine remained **on skins for an average of 15 days**, allowing for optimal flavor development. After pressing, **all pressings were reintegrated into the free-run wine**, enhancing structure and texture. Maturation occurred over **12 months in a combination of concrete vats, older puncheons, and hogsheads**, adding complexity while keeping the fruit purity at the forefront.







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### **Tasting Notes**

- **Color**: Medium crimson red with a vivid, bright red core.
- **Aroma**: Smoked tea, dark cherry, mulberry, and juniper, with hints of anise, cassia bark, black pepper, and fresh-hung meat.
- Palate: Medium-bodied with vibrant acidity, creating an elegant and buoyant
  mouthfeel. Bright fruit notes lead, layered with spice and smoked tea for depth
  and complexity. Black pepper, fresh meat, and oolong tea dominate, with
  background notes of cassia bark and star anise. Whole bunch fermentation
  provides chalky tannins, lending a savory, structured finish, while extended lees
  contact contributes a creamy texture and long length.

### Did you know?

Brave Faces is part of the **Two Hands Picture Series**, which celebrates **popular culture and storytelling** through unique labels and back-label descriptors. The name **pays tribute to the grape growers of Barossa Valley**, who fought against government vine-pull schemes in the 1980s, ensuring the survival of **historic Grenache vineyards** that now define the region's identity. The label design and the song lyric reference from **Midnight Oil's "Brave Faces" (1981)** reinforce the message of resilience and commitment.

### Wine Pairing Ideas

- **Coq au Vin** The wine's bright acidity and red fruit flavors complement the slow-braised chicken, while its savory spice enhances the dish's deep, umami richness.
- Lamb Tagine with Prunes and Almonds The bold fruit and spice of the GSM blend balance the aromatic depth of Moroccan spices and the sweetness of dried fruit.
- **Ratatouille** The fresh acidity and herbal undertones of the wine align beautifully with the slow-cooked Mediterranean vegetables, enhancing the dish's natural sweetness and complexity.
- Aged Manchego or Tomme de Savoie The wine's soft tannins and smoky spice pair well with nutty, semi-hard cheeses, allowing the fruity and savory elements to shine.

Robert Parker (RP): 92 Points (2021)



The 2021 Brave Faces Grenache Mourvèdre Shiraz is a fete of bright fruit and fine tannins. The palate is punctuated by fresh acidity that holds the affair in a very pretty, very delicious space. With enough complexity to transfix, this is a wine that strikes the rare balance of complexity and deliciousness. Bravo.



