

Two Hands

Born from the rugged slopes of Menglers Hill, this Shiraz offers a stunning interplay of richness and restraint, where deep concentration meets vibrant acidity, ensuring both immediate pleasure and remarkable aging potential.



TWO HANDS YACCA BLOCK SINGLE WINEYARD MENGLERS HILL DEN VALLEY, BAROS

Alcohol: 14,50 %

Composition: 100% Syrah

Yacca Block Shiraz 2019

Barossa Valley, Australia

Region and Vineyards

Perched at 483 meters above sea level, the Yacca Block vineyard sits atop Menglers Hill in Eden Valley, just a short drive from the western Barossa Ranges. This altitude ensures a cooler growing environment, allowing for an extended ripening period that preserves **elegance and natural acidity**. The site is known for producing Shiraz with a **softer**, **more refined tannin structure**, highlighting the influence of subregionality in winemaking.

The vineyard's shallow, skeletal grey sand loam with quartz gravel over weathered rock and yellow clay imparts distinct minerality and finesse to the wine. With an average annual rainfall of 580mm, the vines receive ample water, ensuring balanced fruit development. The result is a Shiraz of concentration and purity, defined by its lifted aromatics, structured palate, and graceful aging potential.

Winemaking

The handpicked Shiraz grapes were **de-stemmed and crushed**, followed by fermentation in stainless steel tanks. The must remained on skins for 10 days, with **2-3 pump-overs per day** to manage tannin extraction and flavor concentration. This controlled approach ensures a balance of structure and silkiness, allowing the wine to develop depth without excessive extraction.

Once fermentation was complete, free-run juice and pressings were blended in tank, then transferred to oak for malolactic fermentation. The wine was bottled with minimal fining and no filtration, preserving its purity and textural finesse. With an aging potential of up to 15 years, this Shiraz will continue to evolve, unveiling even greater layers of complexity over time.







Yacca Block Shiraz 2019

Tasting Notes

- **Color:** Exceptionally deep, concentrated black-on-black, reflecting its intensity and richness.
- **Aroma:** A lifted, perfumed nose of dark plum, cassis, salted fig, warm nougat, dried herbs, chocolate, and subtle smoked meats.
- Palate: Thick, concentrated, and coating, yet elegantly balanced. This Shiraz
 engages all flavor receptors, offering a rich fruit core complemented by an
 unmistakable mineral structure. The bright acidity brings a saline edge,
 refreshing the finish and leaving a lasting impression. The tannins are refined
 and layered, making this a classic expression of Eden Valley terroir.

Did You Know?

The Yacca Block vineyard also supplies fruit for **Charlie's Garden Shiraz and The Boy Riesling**, demonstrating the versatility of its high-altitude terroir. The presence of **quartz and ironstone in the soil** enhances the wine's characteristic minerality, making it a distinctive expression of **Eden Valley Shiraz**.

Wine Pairing Ideas

- Slow-braised beef short ribs with rosemary and thyme The wine's bold fruit and refined tannins complement the dish's deep, savory flavors.
- **Venison loin with juniper and blackberries** The wine's structure and mineral edge balance the rich, gamey meat.
- Charred eggplant with miso glaze and sesame The smoky and umami flavors align with the wine's earthy complexity.
- **Aged Manchego or Mimolette** The firm, nutty texture of these cheeses pairs beautifully with the wine's fine tannins and dark fruit notes.

Robert Parker (RP): 95 Points (2019)



The deep, densely colored 2019 Yacca Block Menglers Hill Shiraz starts off with notes of bay leaf and sage, develops luscious dark-fruit notes of blueberries and blackberries, then turns more savory—black olives and licorice—on the finish. It's full-bodied, rich and concentrated yet remains balanced and refreshing on the long finish. One of the more complex and balanced of the Block wines most vintages, it appears to be a pretty consistent vineyard.



