



TWO HANDS
SEXY BEAST

CABERNET SAUVIGNON
McLAREN VALE

*Serious wines
with irreverent labelling*



TWO HANDS WINES
PICTURE SERIES



**2023 SEXY BEAST
CABERNET SAUVIGNON
McLAREN VALE**

**SEXY BEAST, A SUCCULENT
AND LUSCIOUS McLAREN
VALE CABERNET SAUVIGNON**

I was always taught that Cabernet Sauvignon was a classical, structured and well mannered wine, but in our wonderful McLaren Vale Mediterranean climate we make it rich, brooding and powerful, underpinned by boundless energy.

2023 Sexy Beast Cabernet Sauvignon is dark purple with a slight ruby red hue in the glass. Showcasing aromas of clove, cherry, asian spice, cola, vanilla, roasted meats and black current.

This is text book Cabernet Sauvignon and highlights how well McLaren Vale is suited to growing it. We call it our Sexy Beast, inspired by the 2000 cult classic movie starring Sir Ben Kingsley & Ray Winstone.

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:

The palate is medium and starts with classic Cabernet austerity yet quickly breathes up, showing classic McLaren Vale generosity in both weight and texture. This wine starts out with a nice core of dark berry fruits that draw late into the palate. When the tannins take over they are broad in appeal, with loads of cassis and black fruit flavours. Red and black currants, floral and incense detail gives the palate lots of pop and energy. In all, the key here is that you have a Cabernet Sauvignon that offers immediate drinking pleasure, and it does slide down all a little too easy. For those who are patient it will offer more rewards with 5+ years in a good cellar.

THE GROWING SEASON

The 2023 season was challenging, we experienced a very wet winter with a number of very humid days to match. Heat summation over summer and sun daylight hours were going to be much lower than we were normally used to, presenting us with a much slower ripening curve. With wine we put the vintage year on the label for a reason, to show what we can achieve in an independent 12-month period, from pruning to wine in barrels. I am thrilled with what our Two Hands team has achieved in a such a perplexing, challenging and interesting season.

VINIFICATION

The parcels of fruit making up this wine were crushed into and fermented in open top vessels, with pump overs (three daily over peak fermentation) to extract colour, flavour and tannins. The batches were then drained, pressed to tank and then racked to barrel for oak maturation.