

We are delighted to offer this tasting of rising legend Two Hands winery's Shiraz. It is a highly acclaimed winery rooted in Barossa and McLaren Vale. Founded just before the start of the new century by Michael Twelftree and Richard Mintz, success came quickly at home and abroad. The winery has also spread its wings beyond Barossa & McLaren Vale across the wine regions of southern Australia.

Numerous accolades continued, including Robert Parker famously naming Two Hands "the finest négociant south of the equator", and demand around the world surged as the wines expanded into export markets throughout Europe, Asia, North America and, of course, at home in Australia. In November 2012, Two Hands was named in the Wine Spectator's annual Top 100 for the 10th consecutive year, an achievement apparently without equal.

Shiraz was their initial focus and remains their core today. The wines are not for the faint of heart – these are big, even massive, wines (can exceed 15% alcohol), but with the polish to attract high Parker scores.

Their many offerings are grouped into four quality 'tiers'. Our tasting will cover the top three tiers. With one exception all the wines are from the 2007 vintage.

At the pinnacle is Ares. This is a special, limited, selection of what they consider to be the finest of all their barrels Barossa & McLaren vale Shiraz. Originally 100% Barossa, since 2005 the selection includes McLaren vale fruit. We are pouring the 1999 (100% Barossa) and 2007 (67% Barossa) which will give some insight to the evolution and ageability of this iconic wine.

The second tier is the 'Block' series - single vineyards. We have Barney's Block (McLaren), and Zippy's Block (Barossa). Parker's note on the latter can serve as an exemplar for the wines as a whole: "*a brooding, burly wine; splendid nose of plum, tar, licorice, smoke, game, blueberry; palate surprisingly restrained, bordering on elegant; savory, ripe, medium-long; approachable in 1-2 years (from 2009) and will drink well for a decade thereafter; 93 pts*"

The third tier is the 'Garden' series, one from each of the six top Shiraz regions. You will be tasting Lily's Garden (McLaren Vale), Bella's Garden (Barossa), Max's Garden (Heathcote), and finally Harry & Edward's Garden (Langhorne Creek), the latter no longer being made.

So for Barossa & McLaren Vale all of the top three tiers are represented. This tasting gives a unique opportunity to taste the different tiers, as well as a comparison of the four regions represented in the Garden series. Sign up now and come on out for a tasting of some of the best of Australian Shiraz.

As always with our tastings, this event will be strictly non-smoking, and we request your cooperation in not wearing any scented after-shave or perfume. Please don't drink & drive.

Date: Wednesday June 14, 2017
 Time: 6:45 p.m.
 Limit: 66 people

North York Memorial Community Hall
 5110 Yonge St. (under library)
 North York Centre Subway

Cancellations accepted up to June 12, 2017 — (Jennifer Curran 905-829-4675 **evenings**). **No reservations by phone, please.** No confirmations will be issued — you will be contacted only if we are sold out. First come basis. Non-members may attend at guest rates, but preference will be given to members.

You can register online using a credit card at www.winetasters.ca, or send in this form with a cheque.

GST/HST account: **844742619RT0001** Business name: **Winetasters Society of Toronto**

Tear and Enclose _____

Names: _____

Cheque enclosed for: Two Hands

Payable to:

Winetasters Society of Toronto
 c/o Jennifer Curran
 1534 Prince John Circle
 Oakville, Ontario
 L6J 6T3

Phone: (____) _____

_____ Members @ 85.00 each _____

_____ Guests @ 95.00 each _____

Total _____

