



Handcrafted Wines, Inc.



The 'two hands' are Michael Twelftree and Richard Mintz who formed the company in 1999 with the clear objective of making the best possible shiraz based wines from prized shiraz producing regions within Australia. Since the winery opened, Two Hands success has gone from strength to strength with numerous accolades defining the culture of the organization. Two Hands Wines were listed in the Wine Spectator Top 100 for the last five years with two listings in the top 10, most recently the 2005 Bella's Garden Barossa Valley Shiraz at #5 and The Ares voted one of the 25 Benchmark Wines of Australia. Consistent 90+ reviews from Robert Parker Jr'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.

Marschall Groom Cellars is a very small family winery situated in the famous Barossa Valley region of South Australia. The winery produces three varietals, Sauvignon Blanc, Shiraz & Zinfandel - under the label GROOM. Marschall Groom Cellars is the culmination of a dream, backed up by many years of talk and family discussion. The proprietors are David & Jeanette Marschall and their six children, and Daryl & Lisa Groom and their four children. The dream started to become reality with the purchase of 87 acres of bare land in the Kalimna appellation of the Barossa Valley, directly adjacent to the renowned Penfolds Kalimna vineyard - the home of Grange. In 1997 the first acres on our Kalimna Bush Block were planted to Shiraz, producing its first crop in the 1999 vintage.

**2004 Two Hands Max's Garden Shiraz — HC02856 — 91 Points Wine Spectator - 9 Bottles Remain!**

*Definitely on the tart side, with raging acidity against plum and prune flavors, finishing with a freshness that's tremendously appealing and should develop well with cellaring. Best from 2007 through 2015.*

**For pricing please call 913-327-1977**

**2005 Two Hands Max's Garden Shiraz — HC02856 — 93 Points Wine Spectator - 5 Bottles Remain!**

*Beautifully balanced and harmonious, this is a distinctive wine that offers pure flavors of mineral-accented plum and blackberry. Hints at violet and earth as the finish sails on and on. The tannins are present, but smoothly integrated. Drink now through 2015.*

**For pricing please call 913-327-1977**

**2006 Two Hands Brave Faces Shiraz/Grenache — HC01063 — 89 Points Robert Parker**

*The 2006 Shiraz (60%) – Grenache (40%) "Brave Faces" is slightly muted aromatically but notes of cedar, spice box, and blueberry make an appearance. This is followed by a medium to full-bodied wine with ample bright fruit focused on the Grenache component. Supple-textured, and well-balanced, the wine is slightly compact in the finish.*

**For pricing please call 913-327-1977**

**2007 Two Hands Angels Share Shiraz — HC01064 — 92 Points Wine Spectator**

*Big, bold and expressive, with some unexpected transparency to the black cherry, raspberry, red plum and Asian spice aromas and flavors, lingering on the open-textured finish. The aftertaste just keeps coming. Drink now through 2015. -HS*

**For pricing please call 913-327-1977**

**2005 Groom Shiraz — HC4351 — 91 Points Wine Spectator**

*Lush and velvety, though not over the top, this is balanced to weave its black pepper notes through the plum and blackberry flavors, which linger gently on the well-formed finish. Best from 2009 through 2017. -HS*

**For pricing please call 913-327-1977**



**Handcrafted Wines, Inc.**

**2006 Groom Zinfandel – HC4376 – NEW PRODUCT!**

*A very unusual grape variety for Australia, this new release has produced quite a unique wine. The nose is unmistakably Zinfandel. Spicy aromas along with red fruits and pomegranate predominate, complexed further with raisiny notes from the riper zinfandel grapes. The color is a vibrant red/purple showing nice depth. The wine is medium bodied and structured with bright acidity, finishing with evident but soft tannins. Great with pasta, red meat and cheese. We recommend enjoying it now and for the next 10 years.*

**For pricing please call 913-327-1977**