

# VINO FINO

Explore a World of Wine

## TWO HANDS FIELDS OF JOY SHIRAZ 2023



**\$39.99**

|               |                 |          |             |
|---------------|-----------------|----------|-------------|
| Product Code: | 6421            | Closure: | Screw Cap   |
| Country:      | Australia       | Unit:    | Each        |
| Region:       | South Australia | Volume:  | 750ml       |
| Sub Region:   | Clare Valley    | Alcohol: | 13.8%       |
| Style:        | Red             | Grape:   | 100% Shiraz |
| Variety:      | Syrah / Shiraz  |          |             |



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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### TASTING NOTES

#### Winery notes (2023 Vintage)

"The vista and views all around our Clare Valley vineyards are spectacular, and every time I walk through them I smile. I am also enamoured by the fruit we source. Lifted, welcoming, red fruited with multi-dimensional bouquets, deft mouthfeel and a core of soft fruits on a graceful finish. Welcome to our Fields of Joy

Expressive bouquets of spice, cracked pepper, menthol, plum, ink, cherry and rose oil. This medium-bodied Shiraz has a dense, round palate with a velvety coating that wraps around your tongue. With flavours of spice, plum, and inky black fruit, complemented by a touch of eucalypt and black pepper. Clare Valley's hallmark poise and elegance shines through, with tannins that are soft and caressing. As the purple fruits deepen, they carry through to a mouth-puckering finish that lingers with persistent intensity. The wine is creamy and strikingly delicious now, yet it promises to age beautifully for many years to come.

Crushed and fermented in three and five tonne open top fermenters with regular pump overs; three daily during peak fermentation. Following an average of 12 days of maceration, the dry free run was drained to tank. The skins were then pressed and the pressings combined with the free run, the wine was then racked to barrel. Minimal fining and non-filtered. 12 months in a mix of French oak hogsheads and puncheons with 10-15% new oak."

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## CONTACT VINO FINO

Phone: 03 365 5134  
<https://vinofino.co.nz>

## OPEN HOURS

10am to 6pm - Monday to Friday  
10am to 5pm - Saturday  
*Closed Public Holidays*

## VISIT VINO FINO

188 Durham St South,  
Christchurch

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