

# Hancock and Hancock

## Shiraz/Grenache 2020 6x75cl

### Winemaker Notes

Harvested fully ripe, individual varietal parcels were processed separately, crushed to a combination of open and closed fermenters, with regular pump-overs and plunging during fermentation. Pressed to stainless steel tanks where the wine underwent its secondary malolactic fermentation then rolled down to a mixture of barrique, hogshead and large format French oak. Blending was completed on the bench, working with individual components to create the final blend.

### Vineyard

There are three distinct soil types at the top middle and bottom sections of the hillside, so we find different characteristics from each of the vineyard sections giving added complexity and interest to the wine we make.

### Winemaking

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### Vintage

A drier than average Spring and Summer with up and down weather, produced extremely warm December and January days, which reduced yields. A little help provided by some rain early in January. We had long and cool ripening period providing an increased wine quality in our fruit. This was one of the toughest growing seasons but delivered exceptional quality.

### Food match

Lovely with a Moroccan lamb tagine.



#### Grapes

79.3% Shiraz  
20% Grenache

#### Region/Appellation

McLaren Vale

#### Alcohol by volume

14%

#### Residual Sugar

4.5 g/l

#### pH

3.65

#### Total Acidity

5.7 g/l

#### Drinking Window

2025 - 2028

#### Tasting Guide

A B **C** D E  
Light Medium Full

#### Tasting note printed

31/03/2025