

# Hancock and Hancock Fiano

## 2021 6x75cl

### Winemaker Notes

Lifted tropical aromas of nectarine, nutty preserved lemon scents and loads of texture on the dry, fresh and savoury palate.

### Vineyard

The plot is planted on soil that is approximately 60cm of sandy loam over 10cm of red clay on top of limestone shale, with a slight easterly incline.

### Winemaking

A portion of the wine was fermented in old oak barrels and part in stainless steel. Blended soon after ferment, fined, filtered and bottled in order to retain the fresh, varietal characteristics.

### Food match

Grilled and Roasted White Meats

Beautiful with ricotta and spinach ravioli



### Grapes

100% Fiano

### Region/Appellation

McLaren Vale

### Alcohol by volume

12.00%

### Residual Sugar

2.8 g/l

### pH

3.27

### Total Acidity

6.26 g/l

### Drinking Window

2024 - 2024

### Tasting Guide



### Tasting note printed

16/11/2024