

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

22/12/2024