

# Hancock and Hancock Fiano

## 2022 6x75cl

### Winemaker Notes

Lifted aromas of pear, spice and citrus scents, loads of texture and mouth feel. Dry, fresh and savoury.

### 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.

### Vintage

The 2022 vintage was excellent, with good yields of above average quality. After a warm autumn and mild summer, McLaren Vale was terrific, delivering well-balanced vines, good crop levels of fantastic colour and flavour. 2022 will be remembered as a great year for both winemakers and grape growers alike, good weights, great wines and even better optimism!

### Food match

Grilled and Roasted White Meats

Beautiful with ricotta and spinach ravioli



Grapes  
100% Fiano

Region/Appellation  
McLaren Vale

Alcohol by volume  
12.50%

Residual Sugar  
1.1 g/l

pH  
3.14

Total Acidity  
6.7 g/l

Drinking Window  
2024 - 2026

Tasting Guide  
1 2 3 4 5 6 7 8  
Dry Medium Sweet

Tasting note printed  
22/12/2024