

Hancock and Hancock Tempranillo 2019 6x75cl

Winemaker Notes

A beautiful dense shade of crimson. Lifted nose of dark cherry, raspberry & dark berry fruits. Delicate spice plus some more savoury tobacco leaf notes. Full bodied & luscious on the palate. Fine persistent tannins, great flavour length.

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

Harvested late February, de-stemmed to small open fermenters. Gentle plunging twice daily. 10 days on skins, then pressed off to finish malolactic fermentation. Racked to old oak barrels (2014 & 2015 French barriques) for 12 months. Post barrel maturation with small amount of fining and filtering before bottling.

Vintage

A dry winter, windy spring, followed by a hot & dry summer. Careful irrigation required to keep the canopies and fruit healthy through the hot January and February. Nil disease pressure. Crop levels lower than average, but with harvest kicking off as usual around late February through to late March for the reds.

Food match

Grilled and Roasted Red Meats

Great with BBQ or tomato based meat or pasta dishes.



Grapes
98.4% Tempranillo
1.6%: Other varieties

Region/Appellation
McLaren Vale

Alcohol by volume
14.00%

Residual Sugar
2.4 g/l

pH
3.86

Total Acidity
5.71 g/l

Drinking Window
2024 - 2026

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

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