

# Hancock and Hancock Tempranillo 2021 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

The Oatley family are pleased to report that 2021 has proved to be a very satisfactory vintage, with highlights including outstanding cabernet sauvignon from Margaret River and Frankland River, and good crops across all varieties in McLaren Vale. Western Australia delivered a tricky season to navigate through with some major February rain in both Margaret River and Great Southern. For Margaret River it meant that harvest was earlier, and we had to wait for the reds to dry out in warmer weather, prior to harvest. There were some high quality parcels including some sensational reds but it took some work to get them there. The Great Southern delivered higher than normal potential crops due to the rain and otherwise warm dry growing season. Riesling is soft and approachable, particularly floral. The reds are universally outstanding. Some rain in early May saw us scramble to get the last of the reds in but they were super ripe and full of flavour. A very strong vintage across all varieties. 2021 was sensational in McLaren Vale – a good farmers and winemakers vintage. Very good crops of vibrant high quality fruit. Excellent rain in spring and early summer lead up to harvest meant the vines started off in a really good place. We're very pleased with all the reds. Mudgee too fared well after a disastrous smoke-affected 2020.

## Food match

Grilled and Roasted Red Meats

Great with BBQ or tomato based meat or pasta dishes.



Grapes  
85.3% Tempranillo  
14.7% Other

Region/Appellation  
McLaren Vale

Alcohol by volume  
14.00%

Residual Sugar  
2.9 g/l

pH  
3.8

Total Acidity  
5.5 g/l

Drinking Window  
2024 - 2026

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

Tasting note printed  
12/03/2025