

Hancock and Hancock Tempranillo 2022 6x75cl

Winemaker Notes

Harvested fully ripe, individual varietal parcels were processed separately, crushed to a combination of open and closed fermenters, with regular pump-overs and plunging during fermentation. Pressed to stainless steel tanks where the wine underwent its secondary malolactic fermentation then rolled down to a mixture of barrique, hogshead and large format French oak. Blending was completed on the bench, working with individual components to create the final blend.

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 McLaren Vale 2022 vintage had a gentle and slow ripening period, resulting in outstanding fruit. The regional 2022 red wines display intense, rich, and balanced flavors and colors.

Food match

Grilled and Roasted Red Meats

Great with BBQ or tomato based meat or pasta dishes.



Grapes
86.7% Tempranillo
11.8% Grenache
1.5%: Other.

Region/Appellation
McLaren Vale

Alcohol by volume
14.00%

Residual Sugar
3.1 g/l

pH
3.84

Total Acidity
5.45 g/l

Drinking Window
2024 - 2030

Tasting Guide

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

Tasting note printed
05/02/2025