

# Hancock and Hancock Tempranillo 2024 6x75cl

## Winemaker Notes

**Grapes**  
87.9% Tempranillo  
6.9% Grenache  
5.2% Touriga

**Region/Appellation**  
McLaren Vale

**Alcohol by volume**  
14%

**Residual Sugar**  
4.3 g/l

**pH**  
3.86

**Total Acidity**  
5.62 g/l

Tasting note printed  
13/02/2026

My first experience in McLaren Vale was in 1962, when as a student winemaker I worked a vintage in the region. It was then that began for me a lifelong attraction for the country side of the Southern Vales, the rolling hills and wide flat valleys along with the proximity to the Southern Ocean combined to give the region a special sense of place. Add to this the wines – the plump luscious Shiraz, the rich robust Cabernet Sauvignon and the powerful yet delicate Grenache and you have an irresistible heady mix which keeps calling you back. We have a vineyard in McLaren Vale quite near the village, a special place that took half a lifetime to find. Old vines, some more the 80 years of age planted on a South East facing slope, protected from strong winds and facing the gentle moving sun. The vines (Shiraz and Cabernet Sauvignon) are planted in 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. We farm in a sustainable manner with passion and care, also on the property we have a small wildlife refuge and large beautiful rose garden – the noble pasture of the grapevine. The vineyard is our special place but McLaren Vale is truly our 'Home' vineyard.



## Vineyard

There are three distinct soil types in the top, middle, and bottom sections of the hillside. Each vineyard section exhibits different characteristics, adding complexity and interest to the wine we produce.

## Winemaking

De-stemmed to small open fermenters. Gentle plunging twice daily. 10 days on skins, then pressed off to finish MLF. Racked to old oak barrels for 12 months. Post barrel maturation, small amount of fining, then filtered for bottling.

## Vintage

A dry winter, windy spring, followed by a hot & dry summer. Careful irrigation required to keep the canopies & fruit healthy through the hot Jan & Feb months. 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