

Hancock and Hancock Cabernet Sauvignon/Touriga Nacional 2015

Grapes

90% Cabernet Sauvignon
10% Touriga

Region

McLaren Vale

Alcohol by volume

14.0%

Residual Sugar

1.95 g/l

pH

3.56

Total Acidity

6.40 g/l

Vegetarian

No

Vegan

No

Drink

2 to 5 years

Tasting Guide

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Tasting note printed

01/04/2020

Winemaker Notes

Blackcurrant and crushed leaf flavours of Cabernet Sauvignon are the dominant varietal characters here with a perfume of violets and a savoury, slightly rustic touch of Touriga also providing a little bit of grip. A unique and satisfying red to partner food now and over the next decade.

Vineyard

The vineyard is situated in the McLaren Vale, which is the true Hancock "Home" vineyard. The vines are old, some of them are more than 80 year old, and they are planted on South East facing slopes, protected from strong winds and facing the gentle moving sun. 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 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. Bottled in October 2016.

Vintages

Ideal January ripening conditions and the heat that followed through in February led to high levels of acid retention in the top quality fruit. The dry soils of McLaren Vale enjoyed some January rain that rolled into a quick, busy harvest period that delivered shiraz, grenache and cabernet with good acidity, bright fruit flavours and expressive varietal characters.

Food match

Grilled and Roasted Red Meats

