

Grapes  
75% Shiraz  
25% Grenache

Region/Appellation  
McLaren Vale

Alcohol by volume  
14.00%

Residual Sugar  
4.1 g/l

pH  
3.54

Total Acidity  
5.72 g/l

Drinking Window  
2024 - 2029

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

Tasting note printed  
26/04/2024

# Hancock and Hancock

## Shiraz/Grenache 2019 6x75cl

### Winemaker Notes

Restrained and supple, lots of ripe dark plum, pepper and spice of Shiraz with the rose petal perfume and red cherry flavours of Grenache. Lovely lightness and brightness to the back palate makes it terrific immediate drinking wine but it will cellar nicely for 5-10 years.

### 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 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.

### 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

Lovely with a Moroccan lamb tagine.

