

HANCOCK & HANCOCK



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.

Chris Hancock

McLAREN VALE SHIRAZ GRENACHE 2014

Winemaker: Chris Hancock

Region: McLaren Vale, South Australia

Varietals: Shiraz 73% & Grenache 27%

Vintage Notes: Whilst the 2014 ripening season was rather warm and dry it was fortunately tempered by a very wet early February, providing relief to the vines and fruit. Cool weather followed and the ripening process slowed. We were very pleased with the results – just had to show patience. The wines benefitted from amply ripe flavours and sugar levels.

Winemaking 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. Bottled in July 2015.

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

TECHNICAL NOTES

Alc/vol:	14.0%
pH:	3.50
RS:	0.99 g/L
TA:	5.77 g/L
CLOSURE:	Stelvin Lux

