

Hancock & Hancock Fiano, McLaren Vale

£14.95



Vintage:	2018
Bottle Size:	75cl
Alcohol %:	12%
Country:	Australia
Description:	Lifted tropical aromas of nectarine, nutty preserved lemon scents and loads of texture on the dry, fresh and savoury palate. Full of citrus and pear flavours, with a hint of white apricots, floral notes and a dry, refreshing finish.
Cepages:	Fiano
Group:	Australia
Sub group:	South Australia
Colour:	White
Closure:	Screwcap
Producer:	
Website:	
Organic/Bio Status:	
Food / cocktail match:	Great as an aperitif or accompaniment to Asian cuisine, spicy dishes or seafood.
Food / cocktail recipe:	
Press	

'A lovely take on an Italian grape - light, refreshing, plenty of fresh fruit flavours of white peaches and lemons, with just hint of a nutty, savoury edge; a lovely aperitif or fish wine for Spring' - Terry Kirby, The Independent

'Australian wines made from all manner of unusual grape varieties are starting to make a claim on our attention. Campania's white grape Fiano has been one of many successful transplants from the warmth of southern Europe, offering, in this example from Hancock & Hancock, a beguiling mix of mouthfilling stone fruit and racy bittersweet lime freshness.' - David Williams, The Guardian

Awards

Other Info:

Australian wine legend Chris Hancock released his first wines under the Hancock & Hancock label, a partnership with his brother John, based at their McLaren Vale vineyard La Colline. With a wish to return to their South Australian roots, the Hancocks purchased the La Colline property in 2007 which is situated on Chalk Hill Road just north-east of the McLaren Vale township. Hancock and Hancock are owned by the Robert Oatley vineyards and Chris Hancock is currently the deputy executive chairman there, having joined the Oatley family at Rosemount Estate in 1976.