

## Bouchard Finlayson Hannibal 2003

International Wine and Spirit Competition (IWSC) 2006 - Silver Best in Class  
2006 Juliet Cullinan Wine Connoisseur's Awards - Gold  
Full, ripe wild berry and meaty flavours. Long confident mouth feel with plenty of aging potential enhanced by excellent French oak barrel ageing (sixteen months).

**variety :** Sangiovese | 52% Sangiovese, 24% Pinot Noir, 11% Nebbiolo, 9% Mourvedre, 4% Barbera

**winery :** Bouchard Finlayson Boutique Vineyard

**winemaker :** Peter Finlayson

**wine of origin :** Walker Bay

**analysis :** alc : 14.2 % vol    rs : 1.8 g/l    pH : 3.54    ta : 6.1 g/l

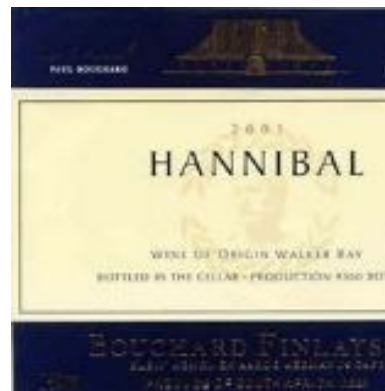
**type :** Red    **style :** Dry    **wooded**

**pack :** Bottle    **size :** 0    **closure :** 0

International Wine and Spirit Competition (IWSC) 2006 - Silver Best in Class  
2006 Juliet Cullinan Wine Connoisseur's Awards - Gold

**in the vineyard :** The early prediction on vintage 2003 was that it was going to be a gem. This prophesy has proved correct – a great year for both white and red wines. This third release under the Hannibal label once again emphasizes the eclectic mystery arising from blending these unique –œtaste colours– together.

**in the cellar :** This vintage comprises of 52% Sangiovese, 24% Pinot noir, 11% Nebbiolo, 9% Mourvedre and 4% Barbera. All this fruit is home grown. This wine –œpainting– is two thirds Italian and one third French. It is said that the essence and soul of Italian wine is in its local or regional grape varieties. I guess the excitement of the Hannibal blend lies in the indulgence of pitching these grape varieties together. It’s these –œtaste colours– which allow for Hannibal to be different and individually unique.



### Bouchard Finlayson Boutique Vineyard

Hermanus

028 312 3515

[www.bouchardfinlayson.co.za](http://www.bouchardfinlayson.co.za)