

Bouchard Finlayson Hannibal 2007

This wine has concentrated dark fruit nose with an austere, gentle palate weight. Tannins are velvety and offer a slow-pronounced aromatic finish!

variety : Sangiovese | 52% Sangiovese, 14% Pinot Noir, 13% Shiraz, 9% Nebbiolo, 9% Mourvèdre, 3% Barbera

winery : Bouchard Finlayson Boutique Vineyard

winemaker : Peter Finlayson

wine of origin : Walker Bay

analysis : alc : 13.70 % vol rs : 1.7 g/l pH : 3.60 ta : 5.6 g/l

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

pack : Bottle **closure :** Cork

ageing : This wine is long and harmonious - mature for 2 - 8 years.

in the cellar : Some years ago I described creating the Hannibal Blend as an indulgence; it's about the different grapes painting diverse taste colours. It is these taste colours which allow for Hannibal to be different and eclectically unique. Creating a wine based on three principle grapes, namely Sangiovese, Pinot noir and Nebbiolo was started twenty years ago - this with the importation of Sangiovese and Nebbiolo in 1989. It took twelve years to satisfy the essential nature of this composition.

Vintage 2007 has reverted to receiving a much smaller content of Shiraz than in 2006 - this time 13 %.



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Hermanus

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