

Bouchard Finlayson Hannibal 2009

This bottling enjoys plenty of character it is rich, polished with red and black wild berry fruit flavours. Layered with hints of gentle oak leaning light on textured fruit acid and refined tannins driven by a long mineral aftertaste!

variety : Sangiovese | 38% Sangiovese, 18% Pinot Noir, 16% Nebbiolo, 15% Shiraz, 10% Mouvedré, 3%Barbera

winery : Bouchard Finlayson Boutique Vineyard

winemaker : Peter Finlayson

wine of origin : Hemel-en-Aarde Valley

analysis : alc : 14.13 % vol rs : 2.2 g/l pH : 3.52 ta : 6.1 g/l

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

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

Decanter World Wine Awards 2013 - Gold Medal

Michelangelo CCL Label International Wine Awards 2012 - Silver

International Wine Challenge 2012 - Bronze Medal

China Wine & Spirits Awards 2012 - Gold Medal

in the vineyard : The concept of Hannibal stands by its original design of mixing French and Italian cultivars together. Vintage 2009 was predicted to offer stunning results and two years later there is no disappointment. The essence and soul of this Italian, French blend is captured in the pitching of six grape cultivars into one wine. The foundation is based on Italian Sangiovese which at 38% is its principle component!

All these cultivars are grown on the home territory Hemel-en-Aarde Valley terrior which is composed of heavy clay soils. In dry years such as 2009 these soils offer red wines of bold composition and abundant complexity.

in the cellar : This vintage is comprised of Sangiovese 38%, Pinot Noir 18%, Nebbiolo 16%, Shiraz 15%, Mouvedré 10% and Barbera 3%.



Bouchard Finlayson Boutique Vineyard

Hermanus

028 312 3515

www.bouchardfinlayson.co.za