

Bouchard Finlayson Hannibal 2013

In spite of a difficult and wet summer it is a great credit to the winemaking team to have achieved such an exciting result! Flavours of wild berries, black cherry, and spicy plum all combine to present this happy result.

variety : Sangiovese | 52% Sangiovese, 17% Pinot Noir, 15% Nebbiolo, 6% Shiraz, 2% Barbera

winery : Bouchard Finlayson Boutique Vineyard

winemaker : Peter Finlayson

wine of origin : Hemel-en-Aarde Valley

analysis : alc : 14.56 % vol rs : 1.4 g/l pH : 3.52 ta : 5.5 g/l

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

pack : Bottle **size :** 750ml **closure :** Cork

ageing : Enjoy now or cellar to perfection.

The development of our Hannibal wine has been a singular success story. Originally prompted by the classic taste and palate of Italian varieties Sangiovese and Nebbiolo. The decision to import these grape varieties in 1989 has led to the development of this highly successful blend, a situation which took twelve years from import to first commercial launch of the Hannibal label. The name Hannibal was adopted as a symbolic expression of the synergy with the African elephant participating in linking the wine lands of France and Italy together two thousand years ago under the invading command of the classic Carthaginian general.

in the vineyard : The excitement of the Hannibal blend lies in the indulgence of pitching French and Italian grape varieties together. Arguably the world's best varieties with Sangiovese established as the principle cultivar (52%) in this mix.

in the cellar : This 2013 vintage is potentially one of the best productions of Hannibal. Superbly smooth with lots of leather ending in a harmonious creamy finish. The colour is bright garnet and the composition here is Sangiovese 52%, Pinot noir 17%, Nebbiolo 15%, Mourvedre 8%, Shiraz 6% and Barbera 2%.



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