

Bouchard Finlayson Hannibal 2017

A classic Hannibal vintage, sporting cherry and plum compote aromas, a saline edge and clean leather adding depth of flavour. The entry is subtle, offering rounded yet notable tannins, building towards the finish and interspersed with bright freshness. This wine leaves you contemplating its complex nature and will age exceptionally well.

Aubergine and mozzarella bake, chevre cheese, and red meats!

variety : Sangiovese | 39% Sangiovese, 18% Pinot Noir, 18% Shiraz, 15% Nebbiolo, 5% Mourvèdre and 5% Barbera

winery : Bouchard Finlayson Boutique Vineyard

winemaker : Chris Albrecht

wine of origin : Overberg

analysis : alc : 14.01 % vol rs : 2.5 g/l pH : 3.54 ta : 5.9 g/l

type : Red **style** : Dry **body** : Medium **taste** : Fruity **wooded**

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

Tim Atkin Report 2019 - 93 Points

Originally prompted by the classic taste and palate of Italian varieties: Sangiovese and Nebbiolo. The importation of these grape varieties in 1989 led to the development of this highly successful blend, with the first commercial launch of the Hannibal label 12 years later. 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 : This vintage saw two Italians assist with harvest on their internship, which I believe particularly benefited the Hannibal. As with the early ripening varieties, an abundant crop had set, requiring strict discipline in removing late developing bunches – a practice known as green harvesting, leaving a balanced and prospectively superb crop. Apart from the rejuvenating 2 inches of rain that fell a week prior to the first picking date, cool and dry conditions prevailed throughout harvest, allowing for a healthy and leisurely ripening

in the cellar : All the vineyards contributing to this wine are monitored and harvested individually, and their contributions chilled overnight to preserve fruit quality. Each batch of grapes was crushed and fermented separately, with some components macerating up to 20 days on skins. After fermentation the young wines were transferred to traditional French oak barrels where secondary fermentation was completed. Compiling the final blend is a rigorous affair, stretching over a number of days and based on tasting various possible combinations, until one shows itself as being superior.



Bouchard Finlayson Boutique Vineyard

Hermanus

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