

Bouchard Finlayson Hannibal 2018

Supple dried cherry, blackberry and savoury meat burst underpinned by a tobacco and green olive core. An appealing mid-palate grip is counter-balanced by refreshing acidity - hinting that patience will be greatly rewarded. Complex and long.

Hannibal is a hugely versatile match for a range of dishes, but it works especially well with Indian and other spicy cuisine. Pair it with a Cape Vegetable Biryani, Mauritian seafood Vindaye or simply goats milk cheese served on brioche toast.

variety : Sangiovese | 42% Sangiovese, 17% Nebbiolo, 15% Pinot Noir, 12% Shiraz, 7% Mourvedre, 7% Barbera

winery : Bouchard Finlayson Boutique Vineyard

winemaker : Chris Albrecht

wine of origin : Overberg

analysis : alc : 14.06 % vol rs : 2.4 g/l pH : 3.50 ta : 5.6 g/l va : 0.56 g/l

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

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

Tim Atkin MW, South Africa Special Report 2020 - 94 Points

Tim Atkin Report 2019 - 93 Points

ageing : Drink now through 2028.

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 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. Historically, the Shiraz grapes utilized in this blend, were sourced from a neighbouring grower - therefore still Hemel-en-Aarde Valley in origin, but not an Estate wine. Our own Shiraz vineyard, planted in 2015, produced a stunning crop in 2018 and is happily included in this wine. Healthy ripening was brought on by moderately warm days and mostly dry conditions. The few intermittent rain showers, not uncommon in February, were welcomed in assisting the vineyards over the finish line.

about the harvest: 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 : Once each vineyard is picked, cooled, sorted and transferred to various fermentation vessels, fermentation is activated by the addition of a yeast culture. In this case, originating from an organic Stellenbosch vineyard, offering expression and individuality to each parcel. After spending a minimum of two weeks on skins, each batch was pressed and transferred to French oak, 24% of which were new. Following nearly a year in barrel, a final blend was reached via numerous representative tasting samples. This blend was transferred to tank and bottled following a two month resting period.



Bouchard Finlayson Boutique Vineyard

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