

Bouchard Finlayson Hannibal 2019

A thought-provokingly unique blend. Aromatic leather, cured meat and violet notes frame flavours of red cherry, licorice and rooibos tea. Surprisingly taut and fine-grained, it displays polish and intense complexity. Hints of Tabaco on the finish, while fresh acidity keeps the balance. Tension and focused depth - drink

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 | 47% Sangiovese; 15% Nebbiolo; 14% Pinot Noir; 11% Shiraz; 7% Mourvedre; 6% Barbera

winery : Bouchard Finlayson Boutique Vineyard

winemaker : Chris Albrecht

wine of origin : Overberg

analysis : alc : 14.034 % vol rs : 2.4 g/l pH : 3.52 ta : 5.7 g/l va : 0.56 g/l

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

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

2022 Tim Atkin SA Special Report - 93 points

2022 Investec Trophy Wine Show - Silver

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 : Vintage 2019 will long be remembered for the raging wildfire that swept across the Hemel-en-Aarde Valley on the 11 January – less than three weeks before the first grapes were picked. We were fortunate not to be severely impacted and brought in a healthy, although slightly lighter crop. The reduced yield being the result of milder than normal winter temperatures. Weather conditions remained cool and relatively dry throughout February and March.

about the harvest: Picked bunches are chilled overnight, followed by a rigorous sorting process – integral for a pure fruit expression. Extraction is achieved through both pumping over of the fermenting must, and punching down of the cap. After spending a minimum of two weeks on skins, each batch was pressed and transferred to French oak, 17% 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 for a three month resting period and bottled in August 2020.



Bouchard Finlayson Boutique Vineyard

Hermanus

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