

## Bouchard Finlayson Hannibal 2020

A thought-provokingly unique blend. Dried violet, iron oxide and earthy forest growth accent a firm and well defined tannin. Focused and meaty textures leaves a lasting impression of effortless weight. Reserved, yet boasting fine intensity and exciting length, hints at rewarding potential lying in wait.

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 sea food Vindaye or simply goats milk cheese served on brioche toast.

**variety :** Sangiovese | 41% Sangiovese; 26% Nebbiolo; 8% Pinot Noir; 9% Shiraz; 6% Mourvedre; 10% Barbera

**winery :** Bouchard Finlayson Boutique Vineyard

**winemaker :** Chris Albrecht

**wine of origin :** Overberg

**analysis :** alc : 14.01 % vol   rs : 1.6 g/l   pH : 3.46   ta : 5.8 g/l   va : 0.53 g/l   so2 : 59 mg/l

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

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

2023 Tim Atkin SA Special Report - 93 Points

2023 IWSC - 90 Points

2023 Decanter Awards - Bronze

2023 Investec Trophy Wine Show - Best Niche Red Blend (97 Points)

**ageing :** Drink from 2023 through 2033.

Spring 2019 saw ideal weather conditions during flower and fruit set, heightening expectations for the up coming vintage. However, our hopes were soon challenged by the atypical and unstable weather presented early in the New Year. Fortunately, dry conditions set in as soon as harvest commenced, with the crop remaining healthy. Volumes recovered slightly from the light 2019 vintage and all-round, unexpectedly positive, fruit-quality was delivered to the cellar.

**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

028 312 3515

[www.bouchardfinlayson.co.za](http://www.bouchardfinlayson.co.za)