

Bouchard Finlayson Hannibal 2022

An intriguing potpourri of fresh red cherry and strawberry complexities flow from the glass. Whispers of cedar wood, charcuterie and tobacco penetrate a clear and precise palate, while a delicate brick-dust grip demonstrates an inner power. Lithe and poise direct this intelligent wine, with much to reveal over the next decade.

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 | 40% Sangiovese, 26% Nebbiolo, 17% Shiraz, 9% Barbera, 5% Pinot Noir, 3% Mourvedre

winery : Bouchard Finlayson Boutique Vineyard

winemaker : Chris Albrecht

wine of origin : Hemel-en-Aarde Valley

analysis : alc : 13.5 % vol rs : 2.6 g/l pH : 3.49 ta : 6.0 g/l va : 0.56 g/l so2 : 69 mg/l

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

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

ageing : Drink now through 2035.

Originally prompted by the classic taste and palate of Italian varieties: Sangiovese and Nebbiolo. These grape varieties laid the foundation for the development of this highly successful blend, with the first commercial launch of the Hannibal label from the 2001 vintage. 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 two thousand years ago, under the invading command of the famous Carthaginian general

in the vineyard : Cold and exceedingly wet conditions occurred during flowering and berry set late in 2021, pushing the onset of the harvest season ever later. The ripening season of January 2022 however, saw some of the hottest and driest conditions that have been recorded over the previous seven years; the rainfall received for this period was atypically low. This allowed for a long, healthy ripening of a concentrated crop.

Minimal disease pressure and dilution resulted in the production of fruit of an outstanding quality, in which full phenolic ripeness and refreshingly low natural sugar accumulation was expressed.

in the cellar : Sangiovese has firmly established itself as the basis of this enigmatic wine. The fruit profile and elegant tannin composition, offered by the vines grown in our cooler climate, drive the style of the blend. Critically, the high productivity of our Sangiovese vineyards needs to be addressed, in order to achieve even and optimal ripeness. This is done by bunch thinning during the early stages of bunch development. The final blend was assembled after a maturation period of 12 months in French oak, 20% of which was new. Bottled in June 2023 following a light filtration.

Production: 1780 x12 bottle cases

Bouchard Finlayson Boutique Vineyard

Hermanus

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