

Bouchard Finlayson Hannibal 2002

Rated as one of South Africa's top 20 wines in the September 2004 Decanter Magazine International Wine & Spirit Competition 2004 - Bronze
Ranked 3rd out of 29 SA red blends tasted at the Wine-of-the-Month-Club in October 2004

The wine has a concentrated, dark fruit nose with an austere, gentle palate weight. The flavours are opulent with evident tannins.

variety : Sangiovese | 43% Sangiovese, 23% Pinot Noir, 12% Nebbiolo, 11% Shiraz, 6% Mourvedre, 5% Barbera

winery : Bouchard Finlayson Boutique Vineyard

winemaker : Peter Finlayson

wine of origin : Walker Bay

analysis : alc : 13.5 % vol rs : 1.4 g/l pH : 3.58 ta : 5.6 g/l

type : Red **style :** Dry **wooded**

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

There is more to the great world of wine than the confinement of monosyllabic varietal bottlings. Blending the right grapes together creates advantages analogous with the crafting of wonderful food in an exploratory kitchen.

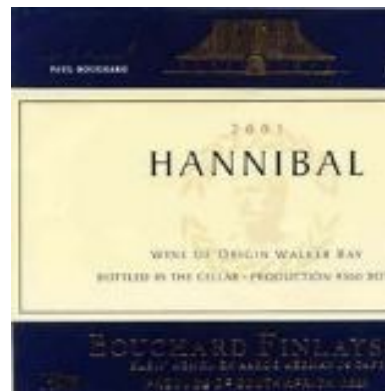
The excitement of the Hannibal blend is an indulgence, it's about the different grapes painting diverse taste colours. It's these taste colours which allow for Hannibal to be different and individually unique.

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ageing : Long and harmonious – mature for 2 - 8 years.

in the cellar : Once again blended from predominantly Italian varieties, the wine presents the following composition: 43% Sangiovese, 23% Pinot Noir, 12% Nebbiolo, 11% Syrah, 6% Mourvedre, 5% Barbera.

These different varieties were all matured in small French oak barrels for 18 months. To soften and sculpt the tannins a white of egg fining was performed prior to bottling.



Bouchard Finlayson Boutique Vineyard

Hermanus

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