



BOUCHARD FINLAYSON
A BOUTIQUE VINEYARD

HANNIBAL 2016

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 of the 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.

VINTAGE

Apart from the Pinot noir, the balance of the varieties concerning this blend, were harvested towards the end of the vintage at Bouchard Finlayson. By this time, which was the middle of March, conditions were dry and ripening became delayed. Overall conditions were very good and patience was required before committing to harvest.

VINIFICATION

Harvesting into single layer boxes ensured that grapes arrived at the cellar in prime condition. Each batch of grapes was crushed and fermented separately where long, slow ferments were encouraged. Pressing is designed to avoid excessive tannins but colour capture is important. After fermentation the young wines were transferred to traditional French oak barrels where secondary fermentation was completed! The time in barrel was twelve months!

TASTING NOTES

This vintage is fresh and alive with a characteristic Italian mouthfeel reflecting fruity complexity. This is a unique collection of varieties but they all combine to achieve a harmonious orchestra of flavours where the essence of Italian food immediately comes to mind! Olive and red current flavours combine with cranberry to result in a lingering finish and complex mouthfeel. Excellent maturation is expected.

FOOD PAIRING

Aubergine and mozzarella bake, chevre cheese, and red meats!



VARIETAL

45% Sangiovese, 18% Pinot noir,
15% Nebbiolo, 12% Shiraz,
7% Mourvèdre and 3% Barbera

WINE OF ORIGIN

Hemel-en-Aarde Valley,
Walker Bay

PRODUCTION

1746 cases (12 bottles cases)

ANALYSIS

Alcohol: 13.61%
Acid: 5.7g/l
Residual Sugar: 1.9g/l
pH: 3.48