



BOUCHARD FINLAYSON
A BOUTIQUE VINEYARD

HANNIBAL 2021

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

VINTAGE

It's been remarked before how the weather, during recent odd vintages, seems to behave to the benefit of local vintners. 2021 followed this pattern of 2019, 2017 and 2015. Yields varied significantly between cultivars and apart from a big rain event on 14 March, dry and cool conditions prevailed during picking. Phenolic ripeness outperformed sugar accumulation in the berries, resulting in juices with low potential alcohol and balanced natural acidities

VINIFICATION

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 July 2022 following a light filtration.

TASTING NOTES

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. Drink now through 2035.

FOOD PAIRING

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.



VARIETAL

41% Sangiovese, 26% Nebbiolo, 14% Shiraz, 11% Pinot Noir, 5% Barbera; 3% Mourvedre

WINE OF ORIGIN

Estate Wine
Hemel-en-Aarde Valley

PRODUCTION

1780 x 12 bottle cases

ANALYSIS

Alcohol: 13.26 vol%
Total Acidity: 6.0 g/l
Residual Sugar: 2.7 g/l
pH: 3.48
Volatile Acidity: 0.56 g/l
Total So2: 69 mg/l
Allergens: Sulphites
Suitable for Vegans