



BOUCHARD FINLAYSON
A BOUTIQUE VINEYARD

HANNIBAL 2019

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

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.

VINIFICATION

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.

TASTING NOTES

A thought-provokingly unique blend. Aromatic leather, cured meat and violet notes frame flavours of red cherry, licorice and rooibos tea. Surprisingly taut and fine-grained, it displays polish and intense complexity. Hints of tobacco on the finish, while fresh acidity keeps the balance. Tension and focussed depth - drink

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

47% Sangiovese; 15% Nebbiolo;
14% Pinot Noir; 11% Shiraz;
7% Mourvedre; 6% Barbera

WINE OF ORIGIN

W.O: Estate – Hemel-en-Aarde Valley

PRODUCTION

1644 x 12 bottle cases

ANALYSIS

Alcohol: 14.34vol%
Total Acidity: 5.7g/l
Residual Sugar: 2.4g/l
pH: 3.52
Volatile Acidity: 0.58g/l
Total SO₂: 64mg/l
Allergens: Sulphites
Suitable for Vegans