

HANNIBAL, BOUCHARD FINLAYSON

Vintage

2020


Bouchard Finlayson's Hannibal blend was originally prompted by the classic taste and palate of Italian varieties: Sangiovese and Nebbiolo.

TASTING NOTE

A thought-provokingly unique blend of 41% Sangiovese, 26% Nebbiolo, 10% Barbera, 9% Shiraz, 8% Pinot Noir and 6% Mourvedre. Dried violet, iron-oxide and earthy forest growth accent a firm and well defined tannin. Focussed and meaty textures leaves a lasting impression of effortless weight. Reserved, yet boasting fine intensity and exciting length length,

VINTAGE CONDITIONS

Spring 2019 saw ideal weather conditions during flower and fruit set, heightening expectations for the up coming vintage. However, hopes were soon challenged by the atypical and unstable weather presented early in the New Year. Fortunately, dry conditions set in as soon as harvest commenced, with the crop remaining healthy. Volumes recovered slightly from the light 2019 vintage and all-round, unexpectedly positive, fruit-quality was delivered to the cellar.

VINIFICATION DETAILS

Celebrating the 20th edition, marks a significant milestone for this eccentric blend, as the numbers of loyal followers continue to grow. Hand harvesting of naturally low yielding, mature vineyards extend over six weeks. Following alcoholic fermentation in tank, individual components are barrelled down for a lengthy, secondary malo-lactic fermentation; with Sangiovese taking up to nine months to complete. The final blend was assembled after a year of small barrel maturation (17% new) and bottled in July 2021.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.0	1.6
pH	Acidity
3.46	5.8

AWARDS

Platter: 92 pts
 IWC: Silver
 Tim Atkin MW: 93 pts
 James Suckling: 93 pts

ATTRIBUTES

 Origin South Africa	 Variety Red Blend	 Malolactic Fermentation Yes	 Bottle Size 75cl	 Vegetarian Yes
 Winemaker Chris Albrecht	 Fining Agent	 Closure Cork	 Region Hemel-en-Aarde Valley	 Vegan Yes