

HANNIBAL, BOUCHARD FINLAYSON



Vintage

2021



TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.3	2.7
рН	Acidity
3.48	6.0

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

TASTING NOTE

A unique blend of 41% Sangiovese, 26% Nebbiolo, 14% Shiraz, 11% Pinot Noir, 5% Barbera and 3% Mourvedre. 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.

VINTAGE CONDITIONS

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 DETAILS

Sangiovese has firmly established itself as the basis of this enigmatic wine. The fruit profile and elegant tannin composition, offered by the vines grown the cooler climate, drive the style of the blend. Critically, the high productivity of the Sangiovese vineyards needs to be managed, 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 12months in French oak, 20% of which was new. Bottled in July 2022 following a light filtration.

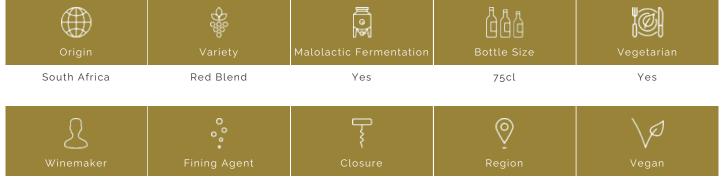
AWARDS

International Wine Challenge: Gold

Tim Atkin MW: 93 pts

DWWA: Silver Platter: 92 pts

ATTRIBUTES



Chris Albrecht Hemel-en-Aarde Valley None Cork

Yes