

HANNIBAL, BOUCHARD FINLAYSON

Vintage

2019


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. 47% Sangiovese; 15% Nebbiolo; 14% Pinot Noir; 11% Shiraz; 7% Mourvedre; 6% Barbera. Aromatic leather, cured meat and violet notes frame flavours of red cherry, liquorice 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

VINTAGE CONDITIONS

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. Bouchard vineyards 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.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.3	2.4
pH	Acidity
3.52	5.7

VINIFICATION DETAILS

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.

AWARDS

Tim Atkin MW: 93 pts
IWC & IWSC: Silver
Wine Spectator: 90 pts

ATTRIBUTES

				
Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
South Africa	Red Blend	Yes	75cl	Yes



Winemaker

Chris Albrecht



Fining Agent



Closure

Cork



Vegan

Yes