

2018

HANNIBAL, BOUCHARD FINLAYSON



Vintage



TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.0	2.4
рН	Acidity
3.50	5.6

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

TASTING NOTE

Supple dried cherry, blackberry and savoury meat burst underpinned by a tobacco and green olive core. An appealing mid-palate grip is counterbalanced by refreshing acidity – hinting that patience will be greatly rewarded. Complex and long. A blend of 42% Sangiovese, 17% Nebbiolo, 15% Pinot Noir, 12% Shiraz, 7% Mourvèdre and 7% Barbera.

VINTAGE CONDITIONS

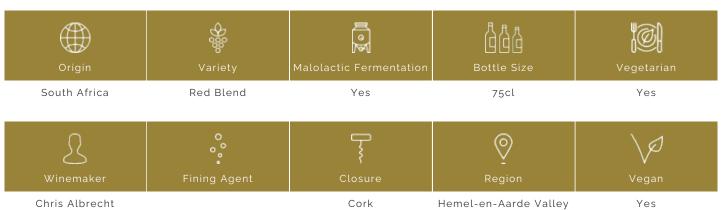
Historically, the Shiraz grapes utilised in this blend were sourced from a neighbouring grower -therefore still Hemel-en-Aarde Valley in origin, but not an Estate wine. Bouchard Finlayson's own Shiraz vineyard, planted in 2015, produced a stunning crop in 2018 and is happily included in this wine. Healthy ripening was brought on by moderately warm days and mostly dry conditions. The few intermittent rain showers, not uncommon in February, were welcomed in assisting the vineyards over the finish line.

VINIFICATION DETAILS

Once each vineyard is picked, cooled, sorted and transferred to various fermentation vessels, fermentation is activated by the addition of a yeast culture. In this case, originating from an organic Stellenbosch vineyard, offering expression and individuality to each parcel. After spending a minimum of two weeks on skins, each batch was pressed and transferred to French oak, 24% 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 and bottled following a two month resting period.

AWARDS

Tim Atkin MW: 94 pts IWC: Silver



ATTRIBUTES