

Vintage
2017


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

TASTING NOTE

A classic Hannibal vintage, sporting cherry and plum compote aromas, a saline edge and clean leather adding depth of flavour. The entry is subtle, offering rounded yet notable tannins, building towards the finish and interspersed with bright freshness. A blend of 39% Sangiovese, 18% Pinot Noir, 18% Shiraz, 15% Nebbiolo, 5% Mourvèdre and 5% Barbera.

VINTAGE CONDITIONS

This vintage saw two Italians assist with harvest on their internship, which Bouchard Finlayson believe particularly benefited the Hannibal. As with the early ripening varietals, an abundant crop set, requiring strict discipline in removing late developing bunches, leaving a balanced and prospectively superb crop. Apart from the rejuvenating 2 inches of rain that fell a week prior to the first picking date, cool and dry conditions prevailed throughout harvest, allowing for a healthy and leisurely ripening.

VINIFICATION DETAILS

Each batch of grapes was crushed and fermented separately, with some components macerating up to 20 days on skins. After fermentation the young wines were transferred to traditional French oak barrels where secondary fermentation was completed.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.0	2.5
pH	Acidity
3.54	5.9

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, Walker Bay

Vegan

Yes