

HANNIBAL, BOUCHARD FINLAYSON

Vintage

2015


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

TASTING NOTE

Bright fruit with firm acidity provide a taut wine with more than adequate tannin structure. Flavours are rich black plum with strawberry undertones followed by subtle hints of French oak barrel maturation. A blend of 46% Sangiovese, 18% Pinot Noir, 16% Nebbiolo, 11% Shiraz, 5% Barbera and 4% Mourvèdre.

VINTAGE CONDITIONS

2015 was an early vintage with an exemplary personality. The crop was rewarding with superb fruit all adding handsomely to the promise of a stunning wine!

VINIFICATION DETAILS

Grapes were harvested in individual parcels, depending on site and variety, before being crushed and destemmed to soak and ferment for up to two weeks. Each variety enjoyed separate barrel maturation for up to 16 months prior to extraction from barrels for final blending before bottling.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.1	2.4
pH	Acidity
3.55	6.1

ATTRIBUTES


Origin

South Africa



Variety

Red Blend



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Blank



Winemaker

Peter Finlayson



Fining Agent



Closure

Cork



Region

Walker Bay



Vegan

Blank

AWARDS

Tim Atkin MW: 92 pts

JamesSuckling.com: 92 pts