

Vintage
2016


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

TASTING NOTE

This vintage is fresh and alive with a characteristic Italian mouthfeel reflecting fruity complexity. Olive and redcurrant flavours combine with cranberry to result in a lingering finish and complex mouthfeel.

VINTAGE CONDITIONS

Apart from the Pinot noir, the balance of the varieties in this blend were harvested towards the end of the vintage at Bouchard Finlayson. By this time, which was the middle of March, conditions were dry and ripening became delayed. Overall conditions were very good and patience was required before committing to harvest.

VINIFICATION DETAILS

Harvesting into single layer boxes ensured that grapes arrived at the cellar in prime condition. Each batch of grapes was crushed and fermented separately with long, slow ferments encouraged. After fermentation the young wines were transferred to traditional French oak barrels for 12 months where secondary fermentation took place.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.6	1.9
pH	Acidity
3.48	5.7

AWARDS

JamesSuckling.com: 94 pts

Tim Atkin MW: 91 pts

IWSC 2018: Silver

IWC 2018: Silver

ATTRIBUTES



Origin

South Africa



Variety

Red Blend



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Fining Agent



Closure

Cork



Region

Hemel-en-Aarde
Valley, Walker Bay



Vegan

Yes