



BOUCHARD FINLAYSON  
A BOUTIQUE VINEYARD

## HANNIBAL 2013

Originally prompted by the classic taste and palate of Italian varieties: Sangiovese and Nebbiolo. The importation of these grape varieties in 1989 led to the development of this highly successful blend, with the first commercial launch of the Hannibal label 12 years later. The name Hannibal was adopted as a symbolic expression of the synergy with the African elephant participating in linking the wine lands of France and Italy together two thousand years ago under the invading command of the classic Carthaginian general.

### VINTAGE

One of the most significant features of 2013 was the unusually long winter of 2012 with the added challenge of a very wet October month. While this may sound adverse, it was in fact a very 'appropriate' scenario because worldwide quality wine production is synonymous with marginal but cool climate conditions.

### VINIFICATION

Components fermented separately in stainless steel tanks and then transferred to barrel where secondary malolactic fermentation takes place in French Oak barrels. Matured for a total of 13 months with a 16% new wood compliment. Blended and bottled.

### TASTING NOTES

Superbly smooth with lots of leather, ending in a harmonious velvety finish. Flavours of wild berries, black cherry, and spicy plum all combine to present this delicious wine.

### FOOD PAIRING

Delicious with red grilled meat and Italian dishes.



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### VARIETAL

52% Sangiovese,  
17% Pinot Noir, 15% Nebbiolo,  
8% Mourvedre, 6% Shiraz and  
2% Barbera

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### WINE OF ORIGIN

Walker Bay

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### PRODUCTION

1970 cases (12 bottles cases)

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### ANALYSIS

Alcohol: 14.56%  
Acid: 5.5g/l  
Residual Sugar: 1.4g/l  
pH: 3.59