



BOUCHARD FINLAYSON
A BOUTIQUE VINEYARD

HANNIBAL 2015

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

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

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

TASTING NOTES

A regal vintage with super grapes from a generous harvest. 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.

FOOD PAIRING

Delicious with red meat and Italian dishes.



VARIETAL

46% Sangiovese, 18% Pinot noir,
16% Nebbiolo, 11% Shiraz, 5%
Barbera and 4% Mourvèdre,

WINE OF ORIGIN

Walker Bay

PRODUCTION

2060 cases (12 bottles cases)

ANALYSIS

Alcohol: 14.13%
Acid: 6.1g/l
Residual Sugar: 2.4g/l
pH: 3.55