



BOUCHARD FINLAYSON  
A BOUTIQUE VINEYARD

## HANNIBAL 2018

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

Historically, the Shiraz grapes utilized in this blend, were sourced from a neighbouring grower – therefore still Hemel-en-Aarde Valley in origin, but not an Estate wine. Our own Shiraz vineyard, planted in 2015, produced a stunning crop in 2018 and is happily included in this wine. Healthy ripening was brought on by moderately warm days and mostly dry conditions. The few intermittent rain showers, not uncommon in February, were welcomed in assisting the vineyards over the finish line.

### VINIFICATION

Once each vineyard is picked, cooled, sorted and transferred to various fermentation vessels, fermentation is activated by the addition of a yeast culture. In this case, originating from an organic Stellenbosch vineyard, offering expression and individuality to each parcel. After spending a minimum of two weeks on skins, each batch was pressed and transferred to French oak, 24% of which were new. Following nearly a year in barrel, a final blend was reached via numerous representative tasting samples. This blend was transferred to tank and bottled following a two month resting period.

### TASTING NOTES

Supple dried cherry, blackberry and savoury meat burst underpinned by a tobacco and green olive core. An appealing mid-palate grip is counter-balanced by refreshing acidity – hinting that patience will be greatly rewarded. Complex and long. Drink now through 2028.

### FOOD PAIRING

Hannibal is a hugely versatile match for a range of dishes, but it works especially well with Indian and other spicy cuisine. Pair it with a Cape Vegetable Biryani, Mauritian seafood Vindaye or simply goats milk cheese served on brioche toast.



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### VARIETAL

42% Sangiovese; 17% Nebbiolo;  
15% Pinot Noir; 12% Shiraz;  
7% Mourvedre; 7% Barbera

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### WINE OF ORIGIN

Hemel-en-Aarde Valley

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### PRODUCTION

2079 x 12 bottle cases

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### ANALYSIS

Alcohol: 14.06vol%  
Total Acidity: 5.6g/l  
Residual Sugar: 2.4g/l  
pH: 3.50  
Volatile Acidity: 0.56g/l  
Total SO<sub>2</sub>: 65mg/l  
Allergens: Sulphites