



BOUCHARD FINLAYSON

A BOUTIQUE VINEYARD

HANNIBAL 2014

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

While vintage 2013 was wet it was a surprise to experience yet another vintage of even tougher conditions. The rainfall from October 2013 to March 2014 amounted to 610 mm, which is synonymous with expected annual rainfall, which would mostly be achieved during the opposing winter months. In spite of this difficulty the end result has been impressive and once again harvesting was late but the appropriate grapes stood up to the challenge and presented solid fruit.

VINIFICATION

The careful collection and sorting of the fruit was required and the Sangiovese crop was small. 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

Surprisingly accessible and arguably the earliest drinking version of Hannibal to date. Medium bodied with the elegance of a ballet dancer and the balance of a martial arts expert. Spicy tones overlay a gentle silky, "leather feel" back palate, which is emphasized by olive and black cherry tainted, cranberry laced flavours.

FOOD PAIRING

Delicious with red meat and Italian dishes.



VARIETAL

33% Sangiovese, 22% Pinot noir,
18% Shiraz, 17% Nebbiolo,
6% Mourvèdre, 4% Barbera.

WINE OF ORIGIN

Walker Bay

PRODUCTION

1820 cases (12 bottles cases)

ANALYSIS

Alcohol: 14%
Acid: 6g/l
Residual Sugar: 1.7g/l
pH: 3.52