



BOUCHARD FINLAYSON
A BOUTIQUE VINEYARD

HANNIBAL 2020

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 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 winelands of France and Italy together two thousand years ago under the invading command of the classic Carthaginian general.

VINTAGE

Spring 2019 saw ideal weather conditions during flower and fruit set, heightening expectations for the upcoming vintage. However, our hopes were soon challenged by the atypical and unstable weather presented early in the New Year. Fortunately, dry conditions set in as soon as harvest commenced, with the crop remaining healthy. Volumes recovered slightly from the light 2019 vintage and all-round, unexpectedly positive, fruit-quality was delivered to the cellar.

VINIFICATION

Celebrating the 20th edition, marks a significant milestone for this eccentric blend, as the numbers of loyal followers continue to grow. Hand harvesting of naturally low-yielding, mature vineyards extend over six weeks. Following alcoholic fermentation in tank, individual components are barrelled down for a lengthy, secondary malo-lactic fermentation; with Sangiovese taking up to nine months to complete. The final blend was assembled after a year of small barrel maturation (17% new) and bottled in July 2021.

TASTING NOTES

A thought-provokingly unique blend. Dried violet, iron oxide and earthy forest growth accent a firm and well defined tannin. Focussed and meaty textures leaves a lasting impression of effortless weight. Reserved, yet boasting fine intensity and exciting length, hints at rewarding potential lying in wait. Drink from 2023 through 2033.

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.



VARIETAL

41% Sangiovese, 26% Nebbiolo, 10% Barbera, 9% Shiraz, 8% Pinot Noir, 6% Mourvedre

WINE OF ORIGIN

Estate Wine
Hemel-en-Aarde Valley

PRODUCTION

2156 x 12 bottle cases

ANALYSIS

Alcohol:	14.01 vol%
Total Acidity:	5.8 g/l
Residual Sugar:	1.6 g/l
pH:	3.46
Volatile Acidity:	0.53 g/l
Total So2:	59 mg/l
Allergens:	Sulphites
Suitable for Vegans	