

Vintage
2015


Bouchard Finlayson's Hannibal blend was originally prompted by the classic taste and palate of Italian varieties: Sangiovese and Nebbiolo.

TASTING NOTE

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. A blend of 46% Sangiovese, 18% Pinot Noir, 16% Nebbiolo, 11% Shiraz, 5% Barbera and 4% Mourvèdre.

VINTAGE CONDITIONS

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 DETAILS

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

TECHNICAL ANALYSIS

Alcohol

14.1

Residual sugar

2.4

pH

3.55

Acidity

6.1

AWARDS

Tim Atkin MW: 92 pts

JamesSuckling.com: 92 pts

ATTRIBUTES


Origin

South Africa


Variety

Red Blend


Malolactic Fermentation

Yes


Bottle Size

75cl


Vegetarian

Blank


Winemaker

Peter Finlayson


Fining Agent

Closure

Cork


Region

Walker Bay


Vegan

Blank