

Vintage
2014


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

TASTING NOTE

Surprisingly accessible and arguably the earliest drinking version of Hannibal to date. Medium bodied, spicy tones overlay a gentle silky, 'leather feel' back palate, which is emphasised by olive, black cherry and cranberry laced flavours. A blend of 33% Sangiovese, 22% Pinot Noir, 18% Shiraz, 17% Nebbiolo, 6% Mourvèdre, 4% Barbera.

VINTAGE CONDITIONS

The rainfall from October 2013 to March 2014 amounted to 610 mm, usually the quantity of rain expected annually. In spite of this difficulty the end result has been impressive and once again harvesting was late but fruit was of a good quality.

VINIFICATION DETAILS

The careful collection and sorting of the fruit was required and the Sangiovese crop was small. Components were fermented separately in stainless steel tanks and then transferred to barrel where secondary malolactic fermentation took place in French oak barrels. The various varieties matured for a total of 13 months with a 16% new wood complement before being blended and bottled.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.0	1.7
pH	Acidity
3.52	6.0

AWARDS

IWSC 2016: Silver

Tim Atkin MW: 92 pts

eRobertParker.com: 91 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