

TERRY SEITZ INC.

Importers of Fine South African Wines



Peter Finlayson, Winemaker

Bouchard Finlayson Hannibal 2007



Some years ago I described creating the Hannibal Blend as an indulgence; it's about the different grapes painting diverse taste colors. It is these taste colors that allow for Hannibal to be different and eclectically unique.

Creating a wine based on three principle grapes, namely Sangiovese, Pinot noir and Nebbiolo was started twenty years ago – this with the importation of Sangiovese and Nebbiolo in 1989. It took twelve years to satisfy the essential nature of this composition.

Vintage 2007 has reverted to receiving a much smaller content of Shiraz than in 2006 – This time 13%. Sangiovese dominates with 52% followed by Pinot noir at 14% then Shiraz 13%, Nebbiolo 9%, Mourvedre 9% and Barbera 3%.

This wine has concentrated dark fruit nose with an austere, gentle palate weight. Tannins are velvety and offer a slow-pronounced aromatic finish!

Alcohol	13.70	Total Acid	5.6 g/l
Residual Sugar	1.7 g/l	PH	3.60
Production	1500 x 12		