



a head of our time

## 2016 Cabernet Sauvignon

**A.B.V** 14.2%

**R.S.** < 3 g/l

**T.A.** 6.1 g/l

**HARVEST** November 22, 2016

**SOURCE** Niagara Peninsula

**FERMENTATION** ambient fermentation

**SERVE** 18° C

**WINEMAKER'S NOTES** We picked the Cabernet grapes very late due to the early drought and the grapes didn't develop early. We wanted phenolic ripeness, so we waited, just before the birds got out of control. Picking this late, we achieved that, and only dried the grapes for 2 weeks. After maceration the wine was put into 2nd fill French oak barrels to ferment and age for 16 months.

**SOMMELIER'S NOTES** I have a love/hate relationship with Cabernet Sauvignon. I feel it needs a lot of love from the grower and even more from the winemaker to make itself known. This one I can love. The nose is of ripe plum, red cherry, Chambord and cardamom. The palate is full-bodied with some serious weight, kirsch, swiss herb candy and vanilla notes. Striploin, started in cast-iron and finished in the oven, with a baked potato loaded up.

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