



BIG HEAD

a head of our time

2015 Big Bang Gris

A.B.V 12.1%

R.S. 2g/L

T.A. 6g/L

SOURCE Hunter Farms

FERMENTATION Traditional Method, 12 months on lees

SERVE 7°

WINEMAKER'S NOTES I like to experiment and play around with the different varietals and since we have an abundance of Pinot Gris, and it is pretty much Pinot Noir without the skin colour, I thought this would be a fun take. The base wine we fermented using indigenous yeast for 3 months in 4-year-old 1000L Garbellottos, and we dosed with a little Pinot Noir and Chardonnay Recioto.

SOMMELIER'S NOTES Wine geeks behold! An untraditional take on a traditional method sparkling. This wine is as much fun to drink as it is to gaze upon. Bright, plump and full of energy. Aromas of smoke, yellow flowers, pear and mushroom. This is a dry and refreshing bubbly, with a creamy mousse, and clean finish. Serve with sunglasses and large bodies of water.

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