



# BIG HEAD

a head of our time

## 2015 RIESLING DRY

**A.B.V** 11.9%

**R.S.** 6 g/l

**T.A.** 5.63 g/l

**SOURCE** Hunter Farms Vineyard - Niagara Lakeshore

**FERMENTATION** Stainless steel with 1 month in 4-year-old 1000L Oak Cask (6 months prim.)

**ESTIMATED PEAK** 2025

**SERVE** 14°C

**WINEMAKER'S NOTES** A very low yielding year. I don't often make dry Riesling, since I prefer the texture and balance of a little sweetness to counter the acidity. The quality of the Riesling was very high this year, so we made it 2 ways. Once the primary fermentation was complete, we moved the Riesling to the Garbellotto cask just to round out the mouthfeel and give it a mid-palate. This also developed many of the floral notes you get in the wine.

**SOMMELIER'S NOTES** Lime candy and flowers. A bright wine with plenty of flavour. I wouldn't serve this one too cold, as the complexity will get lost. A serious Riesling, that will develop into something pretty geeky. Cut yellowfin tuna into half inch cubes, and do the same with cucumber and avocado. Make a simple dressing out of lime juice, soy, ginger, sesame and green onions. Serve cold, in front of miniature Tiki statues.

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