



BIG HEAD

a head of our time

2016 Sauvignon Blanc

A.B.V 11.0%

R.S. 5.8 g/l

T.A. 4.56 g/l

HARVEST Sept 22, 2016

SOURCE Four Mile Creek

FERMENTATION 11 weeks wild fermentation

SERVE 10° C

WINEMAKER'S NOTES Whole cluster press, we fermented in concrete tanks. After that we aged in 1 year old 225L French barrels for 6 weeks. The malolactic finished in barrels.

SOMMELIER'S NOTES A reserved version of Sauvignon Blanc, more reminiscent of Sancerre, as opposed to New Zealand or Bordeaux Blanc. A pretty nose with hints of gooseberry, guava, lime peel and fresh cut grass. The palate is dry, fresh and fruity, and much longer than expected. This is a great Sauvignon Blanc for people that aren't into the intense

905.468.4321
bigheadwines.ca

