



BIG HEAD

a head of our time

2015 Vidal Select Late Harvest

A.B.V 10.6%

R.S. 91g/L

T.A. 7.19g/L

SOURCE Hunter Farms

FERMENTATION Wild fermentation in stainless steel

ESTIMATED PEAK 2020

SERVE 6° C

VOLUME 375 ml

WINE MAKER'S NOTES This was the first varietal that I used to try out wild fermentation 5 years ago. For this year's harvest this took 3 months to ferment, which is faster than most. It just shows how unpredictable wild fermentation can be. I chose to stop fermentation at this sugar and alcohol for balance.

SOMMELIER'S NOTES A pretty dessert and versatile dessert wine. The nose reminds me of yellow things like sugar pear, banana, quince and honey. On the palate, the wine is not too sweet, and there is a refreshing acidity that relieves the sugary pressure almost instantly. This would be perfect with rich dishes like cheese or terrine and could compliment lightly sweetened panna cotta.

905.468.4321
bigheadwines.ca

