



BIG HEAD

a head of our time

2013 BIG RED

A.B.V 13.0%

R.S. 0.1 g/l

T.A. 4.6 g/l

SOURCE Edgerock and Ediger Vineyards

BLEND 41% Merlot (dried fruit)
34% Syrah (fresh fruit)
22% Dornfelder (dried fruit)
3% Cabernet Sauvignon (fresh fruit)

FERMENTATION Wild in 2000L French oak vat + full wild malo in 225L French oak

ESTIMATED PEAK 2018

SERVE 18° C

WINE MAKER'S NOTES "We wanted to make a soft wine, something that doesn't need to age as long and is a lot more approachable early on. 2013 was a cold and tough year, so the acidity was naturally much higher. To balance this out, I picked Dornfelder because of its low acidity. What's odd about Dornfelder, is that even with the low acid, the pH level was low as well which usually is not the case. This allowed the colour to be quite stable. We dried it. The juice was black. The Syrah was quite peppery so we didn't want to dry it to concentrate that."

SOMMELIER'S NOTES "The nose is quite savoury, with tones of smoked meat, black pepper, fresh blackberry and raspberry. The palate is dry, with the black raspberry coming through. The tannins are much softer and more mellow than the rest of the line up. The finish is clean and it is quite easy drinking after decanting for an hour. This bistro style wine would be great with barbecue or go grab the best Rubeen sandwich you can find and take it to-go."

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bigheadwines.ca

