



# BIG HEAD

a head of our time

## 2013 SAUVIGNON BLANC

**A.B.V** 12.5%

**R.S.** 4.1 g/l

**T.A.** 7.6 g/l

**SOURCE** Beamsville Bench

**FERMENTATION** Wild in 1000L French oak vats (1-2 years old)

**ESTIMATED PEAK** 2023

**SERVE** 10° C

**WINE MAKER'S NOTES** "We picked this in November, also very late. We wanted the acid to drop. I like this grape in cooler years because it ripens slower and has more phenolic complexity. I chose to ferment this in barrel because I intended to let it go through malolactic fermentation, which it did, and to soften it slightly by allowing oxygen to pass through the pores. We pulled it out of oak after 5 months, the fermentation was slowing down and we didn't want it to stop so we introduced oxygen and splashed it in the stainless steel tank. It worked, and the wine finished fermenting 4 months later."

**SOMMELIER'S NOTES** "An intense nose of guava, nectarine, followed by toasted walnut, lemon grass and Kaffir lime. The palate is dry, intensely fruit driven with no notes of green and long tropical flavours. Not your typical Sauvignon Blanc. Sauté some ground turkey, throw in some mint pesto, toss in some linguine and finish with feta and toasted walnuts. Enjoy!"

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