



a head of our time

2014 SAVAGNIN

A.B.V 12.8%

R.S. 19.0 g/L

T.A. 6.21 g/L

SOURCE St. David's Bench - CDC vineyard

FERMENTATION 7 months, 2 year old 1000L + 8 year old 225L French

ESTIMATED PEAK 2025-2030

SERVE 10° C

WINE MAKER'S NOTES "We don't often do appassimento for whites. Savagnin takes to it well. We sat on the grapes for a month. We didn't use a kiln, just had air flow in a cold room. It increased the brix by 2 points. Whole cluster press. Fermented in 2 year old 1000L and some 8 year old 225L barrels. Spent 7 months in oak while fermenting."

SOMMELIER'S NOTES "The "wild" grape (etymology French – Sauvage). Parent to varieties like Chenin Blanc and Sauvignon Blanc, and mutation links with Gewurztraminer, this grape is ancient and awesome. Deep tropical and stone fruit aromas with banana undertones. The ripe fruit flavours fill the palate and stay with you. What a fun wine. So much flavour. Curious to see how it develops. There is a touch of sweetness but plenty of acidity. Curry anyone?"

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