



BIG HEAD

a head of our time

2017 Savagnin

A.B.V 12.5%

R.S. 13 g/l

T.A. 5.8 g/l

HARVEST October 30, 2017

SOURCE Niagara Peninsula

FERMENTATION ambient fermentation

SERVE 10°-13° C

WINEMAKER'S NOTES The most labour-intensive wine. We didn't dry this vintage as we have done in the past because of the ripe harvest and we wanted this vintage to be a bit fresher. We also wanted more balance, so we kept a little bit of the residual sugar to balance. Fermented for 5 months in new 1000L Garbellotto casks.

SOMMELIER'S NOTES I love Savagnin. Such a rare and under-appreciated grape, yet it is at the top of the family tree of many including Chenin Blanc, Sauvignon Blanc, Cabernet Sauvignon, and possibly Pinot Noir (we'll never know for sure). The thing that excites me is not the fruit profile, but the savoury aromas that accompany. The nose is interesting, showing pear, grilled corn, tea leaf, pine, and toasted almond. The palate is juicy, and fruit forward compared to the nose. Red apple, strawberry, and banana flavours fill the mouth. Exciting wine. I always enjoy Indian food with our Savagnin, if I pair anything with it at all. A little heat from a Vindaloo and some jasmine rice and naan would pair nicely.

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