



a head of our time

2012 SYRAH

A.B.V 14.9%

R.S. 0.0 g/l

T.A. 6.3 g/l

HARVEST October 4th and 21st, 2012

SOURCE Edgerock Vineyard

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

ESTIMATED PEAK 2022

SERVE 18° Celsius in a Bordeaux glass, or a Syrah glass if you have one. Decant - For 2 hours

WINE MAKER'S NOTES "We did 2 pickings of 2 different clones at 2 different times. This took place 2 weeks apart. It was very ripe, and we dried for 7 days. I like this Syrah especially since I am not a big fan of that intense pepperiness that Syrah in cool regions can have. Fermentation took 36 days and finished dry. After pressing, malolactic took place in the cigar barrels. I like these barrels because the shape allows for more contact with the oak, and less pressure on the lees."

SOMMELIER'S NOTES "The nose is of stewed black raspberries, swiss herb candy and dried tea leaves and develops to black cherry and black forest ham. The palate is dry, fruit forward and intensely rich with silky tannins, plenty of raspberry candy, and white pepper tones. Have this with grilled ribeye, and roast some potatoes and squash with rosemary and finish everything with a good squeeze of lemon. Cheers!"

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