



BIG HEAD

a head of our time

2012 SYRAH "Unreserved"

A.B.V 15.6%

R.S. 0.0 g/l

T.A. 6.1 g/l

HARVEST October 4th and 21st, 2012

SOURCE Edgerock Vineyard

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

ESTIMATED PEAK 2027

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. This wine spent 22 months in oak, unlike the white label Syrah which sat 8 months."

SOMMELIER'S NOTES "A sweet nose of preserved raspberries, swiss herb tea, cocoa and vanilla bean. The palate is dry, with ripe tannins, and follows through with raspberries and a vanilla finish. Serve with lean game meat like Venison loin with chocolate jus and pomme anna."

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bigheadwines.ca

