



BIG HEAD

a head of our time

2017 Syrah Select

A.B.V 13.5%

R.S. <3 g/L

T.A. 6.1 g/L

SOURCE Smith Vineyard – Niagara Lakeshore

HARVEST October 27th (25%) and November 5th (75%)

FERMENTATION Ambient in oak

ESTIMATED PEAK 2022-2027

SERVE 16°C-18°C

WINEMAKER'S NOTES We dried the grapes for a week to allow the stems to lignify a little. The wine was fermented in concrete using whole cluster maceration before being pressed and put into 1000L new Slovenian oak to finish fermenting and mature. It spent 10 months in oak before being bottled.

SOMMELIER'S NOTES There are 2 very different schools in Syrah: the ripe extracted modern examples, and the old school moderate climate savoury versions. This is more towards the old school version. Varietally typical black pepper (rotundone), smoked meat, olive brine, black raspberry and violet with a hint of vanilla from the large new oak. The whole-cluster maceration amplified the perfume on the nose, and the complexity makes me scratch my head with excitement. On the palate, the wine is bright and fresh and thirst quenching. All things lamb would be best with this, with modestly seasoned sides. No mint jelly. The wine would come first in this pairing and it might be best to just drink it on its own and contemplate life.

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