



2018 Chenin Blanc

A.B.V 13.0%

R.S. 5 g/l

T.A. 5.7 g/l

SOURCE Smith Vineyards

HARVEST October 10th, 2018

FERMENTATION Ambient Fermentation for 4 months in 1000L French oak

SERVE 10°C

WINEMAKER'S NOTES This was our first year using clay tanks for maturing. As usual, we hand-harvested and pressed the grapes without destemming. After the fermentation was complete, we transferred the wine to clay to mature further for 3 months, before locking everything in bottle.

SOMMELIER'S NOTES This is a ripe expression of the Chenin Blanc. There is citrus marmalade on the nose, with white button mushroom and a touch of ginger from the botrytis. The palate has a touch of sweetness but finishes dry and fresh. The botrytis will develop over time. I love Chenin Blanc and would drink it on its own, but if you must, I am craving a bucatini with cacio e pepe (spaghetti with a hole in it tossed with cheese and pepper).

905.468.4321
bigheadwines.ca

