



BIG HEAD

a head of our time

2017 Cabernet Sauvignon

A.B.V 14.1%

R.S. < 3 g/l

T.A. 6.0g/l

HARVEST November 7, 2017

SOURCE Niagara Peninsula

FERMENTATION Ambient Fermentation for 10 months in 225L French and 225L American oak barrels

ESTIMATED PEAK 2025-2027

SERVE 18° C

WINEMAKER'S NOTES The grapes were ripe when we picked them so we only needed to dry them for two weeks. We used the fan drying method as we find that it gives more structure to the wine. The wine took 10 months to ferment. We started by fermenting in 4000L French oak vats for 30 days of maceration before moving to the 225L French and 225L American oak barrels for a total time of 18 months in oak. We say this all the time but 2017 has been one of our favourite vintages for all varieties. The wet summer followed by the fall being warm and dry made it ideal after the heat wave that was the summer of 2016.

SOMMELIER'S NOTES This Cab is a little more reserved and sophisticated compared to the bold 2016. The nose is fresher, showing ripe blue and black fruit, plum, blueberry, black cherry, with a hint of cinnamon, vanilla and tarragon reminding of some oak treatment. The palate is dry and fresh, even juicy, emphasizing the fruitiness of the wine. This is a berry bomb. The alcohol barely noticeable under that fresh acidity and long flavours. This is a delicious and easily pleasing Cab Sauv. Many of our reds are too heavy for the warm summer temperatures, but I would love to enjoy this outside with any meat cooked on open flame, burgers or fatty steaks come to mind.

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