



BIG HEAD

a head of our time

2017
SAUVIGNON BLANC

A.B.V 13.3%

R.S. 8.6 g/L

T.A. 5.8 g/L

SOURCE Niagara Peninsula

HARVEST September 26th

FERMENTATION Ambient in concrete

SERVE 12°C-14°C

ESTIMATED PEAK 2022-2025

UNFILTERED

WINEMAKER'S NOTES

We picked the fruit gently by hand and put it into press right away. We didn't de-stem, and the must was put into concrete right away to ferment. Fermentation took 4 months, and malolactic conversion completed.

SOMMELIER'S NOTES

This is our first Sauvignon Blanc for the RAW series. The nose is a cross of the fruit profile of white Bordeaux, minus the oak, with the supporting aromas of New Zealand examples. Pineapple, slight guava, ripe peach with a lemongrass tone. The palate is dry, ripe, and fruit forward, and the guava shines through pointing towards its varietal character. The wine is much more tropical on the palate. I wouldn't chill this wine too much as it would mute the beautiful aromas. Raw fish ceviche or poke would go very well with this wine.

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