



BIG HEAD

a head of our time

2018
RIESLING

A.B.V 13.5%

R.S. <3 g/L

T.A. 5.6 g/L

SOURCE Dim Vineyards – Creek Shores

HARVEST October 26, 2018

SERVE 10°C -13°C

FERMENTATION Ambient fermentation in 2000L concrete vats

ESTIMATED PEAK 2025-2030

UNFILTERED

WINEMAKER'S NOTES

The bulk of the fruit was very clean and fresh. We were fortunate enough to have about 30% be botrytis affected which gave the wine more character and flavour. We whole cluster, carbonic fermented for 10 days then pressed and finished fermenting for 6 months. It was then aged another 2 months in a 2000L concrete tank.

SOMMELIER'S NOTES

This is a weird Riesling. The carbonic maceration might have something to do with it. Highly aromatic, floral, and unique. The aromas are of bergamot, apricot, lilies, and cardamom. The palate is dry, with a hint of tannin and fresh acidity.

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