



2019 Chenin Blanc

A.B.V 12.5%

R.S. <3 g/L

T.A. 5.1 g/L

SOURCE Smith Vineyards

HARVEST November 14, 2019

FERMENTATION Ambient fermentation for 6 months in Terra Cotta Tanks

ESTIMATED PEAK 2025 - 2028

SERVE 10-13°C

WINEMAKER'S NOTES The fruit from this vintage was very good quality, so we whole cluster-pressed the Chenin to stainless tanks first, and then racked the juice to another stainless tank 2 days later after it settled. After fermenting to 5% alcohol in stainless tanks it was then transferred to the clay tanks. It then finished the remainder of its fermentation after another 5 months in the clay tanks. Once the Chenin finished fermenting, we left it in the clay for an extra month of aging and then moved it back to stainless steel tanks where it was filtered.

SOMMELIER'S NOTES Just in time for summer; our 2019 Chenin Blanc is fresh and lively. The nose is ripe suggesting yellow apple, ripe pear, peach, honey, and upon a deeper sniff, orange zest and orange blossom. I just opened this bottle and it is already developing in the glass. The palate is dry, but the ripe fruit balances the higher acidity. There is a lovely concentration to this wine and the finish is long. I am looking forward to how it develops over time. It reminds me of a fresher version of the 2017 vintage, and I predict the botrytis will start pushing through by the fall. Have this wine outside in the sun, and maybe with a niçoise salad or even oysters.
(May 26th, 2020 JL)

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