



BIG HEAD

a head of our time

2016
CHENIN BLANC

A.B.V 14.5%

R.S. 5.7 g/l

T.A. 5.56 g/l

SOURCE Smith Vineyard | Niagara Lakeshore

FERMENTATION Fermented and aged in 2000L in unlined concrete from Italy

UNFILTERED

WINEMAKER'S NOTES

There was so much botrytis this vintage. We separated the fruit that was completely botrytised from the partial fruit, and used only the clusters that had botrytis for this wine. Although we had all botrytis, it still didn't reach the necessary sugar level to declare as B.A.. The fermentation was slow and had me worried, since in 2014 we had issues with the B.A. Chenin. We fermented to completion so the wine was stable, especially with not filtering. This was my first unfiltered Chenin.

SOMMELIER'S NOTES

Chenin has a special place in my heart. The botrytis is already expressing itself with ginger, chamomile, marzipan and honey. The fruit is lemon and apple, but this is a wine that focuses on all the secondary and eventually tertiary aromas, which excite me. The palate is rich and textured, with glycerol from the botrytis suggesting some residual sweetness, but the wine is dry and the acid is fresh. The length on the palate is quite long. I enjoy this wine a great deal. Personally, I would sit and sip this on its own and just talk about the layers, but if you need food, then I suggest sweet meat seafood like crab legs, lobster, or scallops, with a side of sourdough and butter. Simple. Perfect.

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