



# BIG HEAD

a head of our time

## 2017 CHENIN BLANC

A.B.V 13.1%

R.S. 7.6 g/L

T.A. 9.1 g/L

SOURCE Smith Vineyard – Niagara Lakeshore

HARVEST November 17th

FERMENTATION Ambient in concrete

SERVE 12°C-14°C

ESTIMATED PEAK 2027-2032

UNFILTERED

### WINEMAKER'S NOTES

The grapes were picked on the second pass of the vineyard, after the most botrytis-affected fruit went into the Chenin Blanc B.A.. There was plenty of botrytis affected fruit, and it was put into press by hand without destemming. After pressing, the wine was put into concrete and it took 5 months to complete fermentation. We wanted to ferment to dryness, and it stopped on its own with a little sugar remaining. We were ok with this, as the wine is stable.

### SOMMELIER'S NOTES

In my opinion, this is the best white wine that we have made. So many noble rot indicators on the nose, plus ripe fruit. Apple sauce, ripe peach, honey, ginger, and beeswax aromas fill the nostrils. On the palate, the wine is confusing as you expect sweetness but instead get concentration and acidity. An intense example of Chenin Blanc that will age and develop for years. Drink this on its own and contemplate life or have with your favourite food and see how it stands up. The concentration and complexity make this a very versatile wine. I've had it with beef ribeye and it worked beautifully.

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