



BIG HEAD

a head of our time

2017
PETIT VERDOT

A.B.V 15.6 %

R.S. <3 g/l

T.A. 6.4 g/l

SOURCE Hunter Farms – Four Mile Creek

SERVE 15°C-17°C

FERMENTATION Ambient in concrete

ESTIMATED PEAK 2027-2032

UNFILTERED

WINEMAKER'S NOTES

Fan-dried for 10 weeks. Whole clusters were thrown into concrete vats by hand, and these were left untouched for 10 days. We did pump overs twice a day for 2 weeks. We raised the temperature to 30°C for structure during fermentation. After 24 days, we racked off the free-run juice into concrete tanks. The RAW Petit Verdot is only free-run, no pressing. Maturation was 10 months in a concrete Diamonte tank. The wine was fined, but not filtered, and sulphur was only added before bottling.

SOMMELIER'S NOTES

Whole cluster and appassimento in the same bottle yield very interesting results. Appassimento has a way of suppressing the freshness of the fruit, yet the carbonic maceration (benefit of whole cluster) gives it a wild lift. Fig, plum, clove, green peppercorn and pickling spice are all highly present on the nose. There are confectionary tones, even without oak. The palate is rich and concentrated, and there is a touch of perceptible sweetness from the alcohol. The wine is dry, but the tannins are well integrated, and flavours are concentrated and long. Have this wine with a strong gouda style cheese, or venison comes to mind.

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