



# BIG HEAD

a head of our time

2017  
SYRAH

A.B.V 13.5%

R.S. <3 g/l

T.A. 5.5 g/l

SOURCE Smith Vineyard – Niagara Lakeshore

SERVE 16°C-18°C

FERMENTATION Ambient in concrete

ESTIMATED PEAK 2027-2032

UNFILTERED

## WINEMAKER'S NOTES

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 Syrah is only free-run, no pressing. Maturation was 10 months in a concrete Diamonte tank. The wine was not filtered and sulphur was only added before bottling.

## SOMMELIER'S NOTES

Oh my! This is, in my opinion, the best red we've made. Syrah has the precursors to aromatic complexity that only Pinot Noir can surpass. This is a textbook example, with the volume set to 10. Black pepper, smoked meat, horse-sweat, olives, lavender, fennel, black raspberry all fight for the spotlight. On the palate, the wine is a balance between juicy and savoury. That black and green peppercorn shine through, and finish with fruit and barnyard tones. A haunting wine that will develop for years to come. Anything lamb, on polenta.

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