



# BIG HEAD

a head of our time

2017  
MALBEC

A.B.V 15.6 %

R.S. 4 g/L

T.A. 6.5 g/L

SOURCE Adolf Reddecopp Farms – Four Mile Creek

SERVE 16°C-18°C

FERMENTATION Ambient in concrete

ESTIMATED PEAK 2027-2032

UNFILTERED

## WINEMAKER'S NOTES

This is our first time doing a single-varietal wine from Malbec. It is a very sensitive grape, similar to Pinot Noir. We picked at the end of September, then dried by fan for 2 weeks. After, we placed the whole clusters in concrete, filled it with CO<sub>2</sub>, then left them to carbonic macerate for 10 days. This was followed with pump-overs for 40 days, pressing, and putting back into concrete. Fermentation took 13 months to complete. The wine was fined, and cold stabilized, but not filtered.

## SOMMELIER'S NOTES

Wow, what a monster. The nose is intensely lifted, showing ripe blueberry, blackberry, black cherry, bramble-wood, and a slight green peppercorn tone. The palate is dry, concentrated, and textured. The flavours of ripe black fruit and sage fight to be noticed on the palate, and the battle is long. There is so much going on with this wine from a textural perspective. Not for the faint of heart, or nose, or tongue.

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