



BIG HEAD

a head of our time

2018 Cabernet Sauvignon Select

A.B.V 15%

R.S. <3 g/L

T.A. 5.5 g/L

HARVEST October 18th and 24th

FERMENTATION Ambient for 4 months in 4000L French oak and 225L French oak barrels

SERVE 18°C

WINEMAKER'S NOTES We dried the grapes for 6 weeks and then put whole bunches with Co2 into stainless tanks for 10 days, 7 of which we did pump overs to gain more structure. Then we destemmed the fruit into the 4000L French oak Garbellotto vats. After 25 days on skins we pressed them into 3rd fill 225L French oak barrels where they finished fermenting and then aged for another 16 months.

SOMMELIER'S NOTES I find that cooler vintages can make more opulent, aromatically intense and complex wines that overly hot vintages. 2018 was cool, and wet. The carbonic treatment of the wine amplified the nose and freshened up the fruit after drying. There is an intense plum and black cherry that moves into a hint of roasted pepper and pickling spice. The palate is dry, and the tannins are grippy, but the freshness throughout the entire mouthfeel is pleasing. This is a deceptive wine since the acidity balances out the weight nicely. I would recommend this with rich, fatty, and grilled meats finished with flakey salt.

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