



BIG HEAD

a head of our time

2019
SYRAH

A.B.V 14.1%

R.S. 2 g/l

T.A. 5.2 g/l

SOURCE Kugler Vineyards – Niagara Lakeshore

HARVEST November 9, 2019

FERMENTATION Ambient Fermentation in 2000L Concrete Tank

SERVE 18°C

UNFILTERED

WINEMAKER'S NOTES

We dried the fruit for 5 weeks and then put whole cluster bunches into a 4200L concrete vessel and injected CO2 inside and sealed it for 20 days. We destemmed the fruit into concrete again to do another 15 days of skin contact where afterwards we free-ran the wine into one of our 2000L concrete vessels to finish fermenting and aging after 8 months.

SOMMELIER'S NOTES

Finally. The nose is pungent, fruity, meaty, and herbal. Fresh black raspberry and cherry lined with a meaty iron aroma and finished with green peppercorn and hops. The palate is dry, fruit forward and textured. There is some weight to it from the riper alcohol, and the finish stays with you. I'm always a sucker for grilled lamb with traditionally made Syrah (not Shiraz), but this could handle some authentic Mexican food with plenty of aromatic spices, chilis and cilantro.

905.468.4321
bigheadwines.ca

