



BIG HEAD

a head of our time

2019 Savagnin

A.B.V 12.0%

R.S. 4.2 g/l

T.A. 5.8 g/l

HARVEST November 12th, 2019

SOURCE Watching Tree Vineyard – Lincoln Lakeshore

FERMENTATION Ambient fermentation

SERVE 10-13° C

WINEMAKER'S NOTES We harvested late due to the positive health of the fruit and were aiming for phenolic maturity. The Savagnin was left fresh, and the whole clusters went through carbonic maceration for 7 days and then were pressed into a 2000L concrete vessel. The sugar level was lower than the other vintages with higher acidity, but the fruit was clean and developed.

SOMMELIER'S NOTES Chalk, and crushed rock mineral aromas are underlined by fresh pear, green apple, and honey. The palate is concentrated and weighty based on the balance of acidity, flavour, and a hint of RS (residual sugar). The finish is textured and long. I would let this one sit for a while and develop. If you're impatient, decant and drink on its own. This is a balanced wine and doesn't need food to please.

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