



BIG HEAD

a head of our time

2019 Sauvignon Blanc Select

A.B.V 12.5%

R.S. <2 g/L

T.A. 5.5 g/L

SOURCE Hunter Farms – Niagara Lakeshore

HARVEST October 25th, 2019

FERMENTATION Ambient

SERVE 10-13°C

WINEMAKER'S NOTES We kiln dried the fruit for 5 weeks and then carbonic macerated in stainless steel tank for 7 days. We pressed the grapes into one of our 2000L concrete diamonds where it fermented for 1 month and then left to age for an additional 9 months, after which we filtered and bottled.

SOMMELIER'S NOTES This is not a New Zealand style of Sauvignon Blanc. I would say it is closer to white Bordeaux, minus the oak. There is a honey and beeswax character that suggest botrytis, followed by ripe golden delicious apple, mango, and pineapple. The palate is dry, concentrated and full, but finishes bright (acidity). There is more citrus influence and underripe green aromas in the mouth that balance the ripe bouquet and remind that this is a Sauvignon Blanc. JL – Feb. 9th, 2021

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