



BIG HEAD

a head of our time

2019 Syrah Select

A.B.V 14.1%

R.S. 2 g/L

T.A. 5.3 g/L

SOURCE Kugler Vineyard

HARVEST November, 9th 2019

FERMENTATION 225L Old French Oak Barrels for 2 months

SERVE 16-18°C

WINEMAKER'S NOTES We picked the fruit late since ripening was slow. Based on the low brix level, we kiln-dried the fruit (just air flow) for 5 weeks. After drying, we carefully placed the whole bunches into our large concrete fermenters, filled them with CO2, and left them for 20 days. When we were satisfied with the carbonic fermentation, we destemmed the fruit and put the skins and must back together in the concrete and pumped over twice a day for colour and texture extraction. Next step was pressing into stainless steel, then maturing the wine in 225L used French Oak barrels.

SOMMELIER'S NOTES This is a plusher and fuller example of Syrah over the 2017, especially on the nose. It is cleaner, lacking that Brettanomyces (barnyard) funk. The nose is ripe and slightly jammy, but still has that pepper and savory edge that you expect from Syrah. The freshness comes through on the palate though, and the acidity is welcome. Plenty of raspberry and strawberry in the mouth, with a touch of vanilla at the end reminding you that this saw some time in oak, albeit aged. The wine has pleasing tannins that don't offend and can be opened already. I wouldn't age this for longer than 8 years, as I prefer the freshness on the palate. We had this with a sweet and spicy pork ramen (c/o Bon Appetit) and it was a perfect pairing. Don't be afraid of spicy and aromatic foods with this wine.

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