



# BIG HEAD

a head of our time

## 2019 Chenin Blanc Select

**A.B.V** 12.8%

**R.S.** 4.7 g/L

**T.A.** 5.6 g/L

**SOURCE** Smith Vineyards

**APPELLATION** Niagara Lakeshore

**HARVEST** November, 13th 2019

**FERMENTATION** Ambient; concrete

**ESTIMATED DRINKING WINDOW** 2024-2034

**SERVE** 13°C

**WINEMAKER'S NOTES** This is from the older vines of the Smith vineyard and we sorted for the most botrytis affected fruit. Primary fermentation started as carbonic for 7 days, then pressed and finished fermenting after a year in concrete. This has roughly double the botrytis affected fruit than our white label Chenin.

**SOMMELIER'S NOTES** This is a richer example than the other 2019 Chenin we produced. The botrytis concentrates the palate, but also alters the complexity of the nose. I find the white label Chenin to be a touch more developed since it had time in bottle already. This wine will need a couple months to spread its wings and show its muscle, because there will be some oomph. Honey candy, yellow apple skin, and a hint of medicinal character similar to iodine which is a common aromatic for botrytis affected Chenin or Riesling. The palate is dry, unctuous, and long. A lot fresher in the mouth due to the acidity, and the flavour reminds me of lemon skin, granny smith apple, and button mushroom.

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