



BIG HEAD

a head of our time

. 2017
SAVAGNIN

A.B.V 14.1%

R.S. <3 g/L

T.A. 5.6 g/L

SOURCE Watching Tree Vineyard – Lincoln Lakeshore

HARVEST October 30, 2017

FERMENTATION Ambient for 5 months

SERVE 10-13°C

UNFILTERED

WINEMAKER'S NOTES

This vintage of Savagnin was a slow starter, so we had to make a 20L Pied de Cuve in a warmer environment to get the fermentation going. The ambient fermentation was finished after 5 months in one of our 2000L concrete diamonds. After fermentation was finished, we aged the wine for an additional 4 months at 15°C and 2 months at 7°C to allow the wine to settle.

SOMMELIER'S NOTES

A less oxidative example than the 2016 but shows botrytis aromas. There is marzipan cookie, dried ginger, wafer and lemonade on the nose. The palate is dry and fresh, and the lemon fruit and peel shines through. This is a more reserved and complex example with plenty of longevity.
JL - January, 30th 2021

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