



a head of our time

## 2020 Chenin Blanc

**A.B.V** 13.5%

**R.S.** 3.7 g/L

**T.A.** 4.84 g/L

**SOURCE** Smith Vineyards

**APPELLATION** Niagara Lakeshore

**HARVEST** October 18th, 2020

**FERMENTATION** Ambient

**ESTIMATED DRINKING WINDOW** 2023-2030

**SERVE** 10-13°C

**WINEMAKER'S NOTES** The sugar and flavour levels were reminiscent of the 2017 vintage, yet better. The grapes were hand harvested and underwent carbonic fermentation for a week. The grapes were then pressed, and alcoholic fermentation took place in a combination of clay and 1000L wood vessels and went through full malolactic fermentation spontaneously.

**SOMMELIER'S NOTES** This is a cleaner nose than prior vintages. There is less obvious botrytis aroma, but more ripe fruit. It is hard to describe the difference in honey and fruit character, other than clean as opposed to slightly earthy. Ripe apple, pear, and honey with a touch of clean linen aromas. The palate is dry, but the ripe fruit and slight glycerol makes you second guess how dry. There is a varietally correct fresh acidity that stays with you. A lot more citrus and flavour and a bee's wax textures. The mouthfeel is also a lot more textural than prior vintages due to the carbonic fermentation techniques. This Chenin has a lot going on and will develop wonderfully for years.

905.468.4321  
bigheadwines.ca

