



BIG HEAD

a head of our time

2019 CABERNET SAUVIGNON

A.B.V 16.2%

R.S. <3 g/L

T.A. 5.08 g/L

SOURCE Niagara Peninsula

HARVEST November 8-11th, 2019

FERMENTATION Ambient in 2000L Concrete

ESTIMATED DRINKING WINDOW 2024-2028

SERVE 16-18°C

UNFILTERED

WINEMAKER'S NOTES

A cleaner vintage than 2018. The fruit was hand-picked, dried for 8 weeks, then put into stainless steel to keep for 10 days under carbon dioxide to promote anaerobic fermentation (carbonic). We then destemmed and put the skins back in for 2 weeks before separating the free-run juice into concrete. The remaining fermentation happened in 2000L concrete and finished malolactic conversion at the same time.

SOMMELIER'S NOTES

A plummy and brambly Cabernet Sauvignon that is hard to believe is unoaked. The nose is ripe and generous, layered with red and black berries, and cinnamon and licorice tones. The palate is full, and seems to have sweetness, but that is from the elevated alcohol levels. This is a seriously powerful Cab that requires food to balance the umph.

905.468.4321
bigheadwines.ca

