



BIG HEAD

a head of our time

2020
SYRAH

ABV 13.3%

R.S. <3 g/L

T.A. 4.51 g/L

SOURCE Niagara Lakeshore - Kugler Vineyards

HARVEST October 14th, 2020

FERMENTATION Carbonic + Ambient

SERVE 16°C-18°C

ESTIMATED PEAK 2027-2030

UNFILTERED

WINEMAKER'S NOTES This is from the Syrah clone 7. Carbonic fermentation was used for 20 days. At the same time, the Viognier was in carbonic fermentation for 7 days. We racked off the Viognier and drained the skins in the press, without turning it on. The wet skins were added to the Syrah to finish those remaining 13 days, before destemming everything and macerating on skins for an additional 10 days (did you follow all that?). Roughly 5% is Viognier. After pressing, the wine aged in concrete for 18 months.

SOMMELIER'S NOTES This is old school Syrah, reminds you of Northern Rhone. Such an intense pepper, ripe black fruit, and purple flower notes. There is a savoury and herbal undertone that screams cold-climate Syrah. The palate is equally intense, with dusty tannins, and long bright flavours matching the nose. Decant this wine, serve at cellar temp, and have with lamb or other game meat on the grill. (JL-Aug 2020)

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