



# BIG HEAD

a head of our time

## 2015 Vidal Select Late Harvest

**A.B.V** 10.6%

**R.S.** 91g/L

**T.A.** 7.19g/L

**SOURCE** Hunter Farms

**FERMENTATION** Ambient

**ESTIMATED PEAK** 2025

**SERVE** 6°C

**WINEMAKER'S NOTES** This was the first varietal that I used to try out wild fermentation 5 years ago. For this year's harvest this took 3 months to ferment, which is faster than most. It just shows how unpredictable wild fermentation can be. I chose to stop fermentation at this sugar and alcohol for balance.

**SOMMELIER'S NOTES** A pretty dessert and versatile dessert wine. The nose reminds me of yellow things like sugar pear, banana, quince and honey. On the palate, the wine is not too sweet, and there is a refreshing acidity that relieves the sugary pressure almost instantly. This would be perfect with rich dishes like cheese or terrine and could compliment lightly sweetened panna cotta.

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