



BIG HEAD

a head of our time

2020 Cabernet Sauvignon Select

A.B.V. 15.3%

R.S. <3 g/L

T.A. 5.11 g/L

SOURCE Niagara Peninsula

FERMENTATION Carbonic + Ambient

ESTIMATED PEAK 2027-2032

SERVE 16°C -18°C

WINEMAKER'S NOTES Full appassimento, 20 days carbonic, then after destemmed and put back for 2 weeks in stainless tank. We pressed and aged in 225L new Moldovan oak barrels for 24 months. Alcohol fermentation finished after 6 months in barrel. Andrzej: "To date this is my favourite Cabernet Sauvignon that I've made. It's delicious delicious."

SOMMELIER'S NOTES A deep and brooding nose, balancing sweet and savoury. Black cherry, black raspberry, black licorice, grilled meat, cocoa, graphite, mint . there is a lot going on here. The palate is dry, with tannin for days. I would hold off on opening this for a few years at least or decanting for a few hours. (May 2023-JL)

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