



# BIG HEAD

a head of our time

## 2019 Merlot Select

**A.B.V.** 15.2%

**R.S.** <3 g/L

**T.A.** 5.47 g/L

**SOURCE** Niagara Peninsula

**FERMENTATION** Carbonic + Ambient

**ESTIMATED PEAK** 2028-2032

**SERVE** 16°C -18°C

**WINEMAKER'S NOTES** Carbonic fermentation for 20 days in stainless steel tank, then we destemmed and transferred the must to 4000L wooden vat. After 2 weeks we pressed and then transferred into 225L Moldovan and 225L French oak barrels. Ambient fermentation took almost a year. Total barrel aging was 20 months.

**SOMMELIER'S NOTES** It was very pleasing to do a tasting note on a wine from our portfolio with some age, especially on an oaked Bordeaux varietal bottle. The nose is plush, red, ripe and has just enough oak to smoothen the experience. There is an interesting herbal and chocolate lift at the end from the elevated alcohol. The palate is dry and grippy, finishing with some welcome acidity and flavours of chocolate covered cherries. I think this wine needs considerable time in bottle, or decanting. Have with red meat, or dark chocolate. (Jan '23 – JL)

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