



BIG HEAD

a head of our time

CABERNET SAUVIGNON 2022

A.B.V. 14.9%

R.S. 3.8 g/L

T.A. 5.42 g/L

SOURCE Four Mile Creek

HARVEST November 2, 2022

FERMENTATION Ambient + Carbonic

ESTIMATED PEAK 2032-2037

SERVE 16-18°C

UNFILTERED

WINEMAKER'S NOTES While hand harvesting we meticulously sorted the clusters before placing them in a concrete vessel for carbonic fermentation. This process lasted for nine days, followed by pumping over the entire clusters for four days. Subsequently, we destemmed and returned the skins to the vessel for an additional twenty days to enable structural maceration. The free-run juice was then transferred to a 2000-liter concrete diamond vessel and a 500-liter terracotta pot. The wine matured in these vessels for ten months on the lees, without disturbance, before we proceeded to bottling.

SOMMELIER'S NOTES This RAW Cabernet Sauvignon presents a funky, juicy, yet savory profile. It boasts a highly aromatic nose with notes of ripe blueberries, blackcurrants, and eucalyptus. On the palate, it is dry with a deep concentration, supported by firm tannins and an extensive finish. This wine will benefit from patience. For an optimal experience, decant it, serve it in a generously sized glass, and pair it with the finest dark chocolate available. (Nov. 2023 - JL)



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