



2016 Savagnin

A.B.V 11.6%

R.S. 7.5 g/L

T.A. 7.5 g/L

HARVEST Early October

ESTIMATED PEAK 2024

SERVE 10° C to 13° C

WINEMAKER'S NOTES We picked everything by hand and laid it gently into the baskets. We dried 50% of the fruit for a couple weeks in kiln. We began fermentation in concrete, and finished in stainless steel. We left some sweetness to avoid high alcohol levels.

SOMMELIER'S NOTES A mutation of Gewürztraminer and parent to Chenin Blanc and Sauvignon Blanc. This example has reflections of all these varieties. Slightly floral on the nose, but not nearly as intense as Gewurz. The acidity is much higher, the palate dryer, and a slight green herb tinge that makes me think of Sauvignon Blanc. A well-balanced wine with weight and structure, and a lengthy finish. This should pair nicely with Asian cuisine...dim sum comes to mind. All I can think of are steam buns with pork belly and shredded cabbage.

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