



BIG HEAD

a head of our time

2021 Cabernet Sauvignon Select

A.B.V. 14.9%

R.S. 3.7 g/L

T.A. 5.4 g/L

SOURCE Dim Vineyard - Creek Shores

FERMENTATION Ambient + Carbonic

ESTIMATED PEAK 2028-2030

SERVE 18°C

WINEMAKER'S NOTES After drying the grapes for 5 weeks, we sorted the whole clusters into tanks for an 8-day carbonic maceration. Following this, we pumped over twice a day and allowed for ambient whole cluster fermentation for 4 days. Subsequently, we transferred the clusters to another stainless-steel tank for further ambient fermentation after excavation and destemming. Two weeks later, with some residual sugar remaining, we pressed and continued fermentation until dry in barrels over 8 months in 225L Moldovan oak barrels. The aging process was completed in the barrels for a total of 26 months before bottling.

SOMMELIER'S NOTES This wine is a remarkable achievement from a challenging vintage. It boasts ripe aromas of red and black berries, complemented by bramble fruit, vanilla cola, and sweet tobacco. On the palate, it is dry, juicy, and powerful, yet beautifully balanced. The freshness is striking, and the tannins provide just the right amount of bite. This wine is perfectly suited for a steak dinner, showcasing its robust character and complex flavors. (JL May.2024)

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