



2023 Chenin Blanc

A.B.V 13.5 %

R.S. < 3 g/L

T.A. 7.49 g/L

SOURCE Smith Vineyard - NOTL

FERMENTATION Ambient

ESTIMATED PEAK 2027-2030

SERVE 10-13°C

WINEMAKER'S NOTES The fruit was hand-harvested at optimal ripeness and gently pressed for an extended period to extract as much juice as possible. The fermentation process began in 6000L concrete tanks before being transferred to both French and Moldovan oak barriques. Alcoholic fermentation completed after six months. The wine was aged in 1000L French oak vats and underwent partial malolactic fermentation, with some completing the process while others did not, resulting in a partial malic finish and higher acidity.

SOMMELIER'S NOTES This Chenin Blanc showcases pronounced minerality. The nose features flinty aromas, lemon peel, white flowers, button mushroom, and beeswax. The palate is dry and bright with a saline quality, leading to a ripe, slightly grippy, and honeyed finish. Pairs exceptionally well with miso-marinated salmon on white rice and seaweed.
J.L. Aug. 2024

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