



2023 Syrah

A.B.V 13.0%

R.S. < 3 g/L

T.A. 5.38 g/L

SOURCE Four Mile Creek

HARVEST November 20, 2023

FERMENTATION Ambient + Carbonic

ESTIMATED PEAK 2026-2028

SERVE 16-18°C

WINEMAKER'S NOTES We harvested our Syrah in late November, alongside the Viognier. Both varieties underwent carbonic fermentation. After seven days, we destemmed and gently pressed the Viognier, adding its skins and some juice to the whole cluster Syrah to continue carbonic fermentation for an additional two weeks. Once the carbonic fermentation was complete, we destemmed the Syrah and returned the skins for another two weeks. The Syrah was then pressed, and fermentation was finished in barrels over two months. The wine was aged for a total of seven months in second-fill Moldovan and third-fill French barriques.

SOMMELIER'S NOTES The bouquet features red and blue fruits, complemented by a spectrum of pepper tones, dominated by floral pink peppercorn. This Syrah is an expressive and pleasing example, with fruit jelly and floral notes. The palate is dry, textured, rich, tannic, and fruity, with a hint of savoriness that is subtle. It beautifully balances traditional and modern styles. Pairs perfectly with marinated skirt steak, quickly fired, perhaps in a grilled bread sandwich. J.L. Aug. 2024

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