



BIG HEAD

a head of our time

2023
MALBEC

A.B.V. 14.9 %

R.S. < 3 g/L

T.A. 5.74 g/L

SOURCE Adolf Reddecopp Farms - Four Mile Creek

HARVEST October 23, 2023

FERMENTATION Ambient + Carbonic

ESTIMATED PEAK 2026-2031

SERVE 16-18°C

UNFILTERED

WINEMAKER'S NOTES This Malbec was hand-harvested in October and dried using the appassimento method for two months. The grapes were then placed in a 6000L concrete vessel for carbonic fermentation for three weeks. The fruit was destemmed, and the skins were returned to the fermenting wine for an additional two weeks to build colour and texture. Alcoholic fermentation was completed after four months. The wine was aged for 14 months in a 2000L concrete vessel and a 1400L terra cotta vessel, then bottled unfiltered.

SOMMELIER'S NOTES Dark and lifted, with brambleberry, blueberry, dried black currant, licorice, blue flowers, and a touch of fresh basil. The palate is juicy and grippy, with flavours of blueberry compote and watermelon rind carrying through to a long, fruit-driven finish. Ideal with grilled venison or lamb, where the wine's brightness and grip meet the richness of the meat. (April 2025 - JL)

905.468.4321
bigheadwines.ca

