



2024 Chenin Blanc

A.B.V. 14.9 %

R.S. < 3 g/L

T.A. 5.9 g/L

SOURCE Niagara-on-the-Lake - Smith & Estate Vineyards

FERMENTATION Ambient

ESTIMATED PEAK 2026-2029

SERVE 10-13°C

WINEMAKER'S NOTES Whole cluster pressed to preserve aromatics and purity of fruit. Spontaneous fermentation with ambient yeasts proceeded slowly over six months. Aged for seven months in a mix of concrete vessels, terra cotta amphorae, and 1,000L Garbellotto casks to build structure and texture through gentle oxygen exposure. This is the only Chenin Blanc produced from the vintage — a concentrated, expressive, and textural wine reflecting a low-intervention approach.

SOMMELIER'S NOTES The 2024 Chenin Blanc is a concentrated and ripe expression, showcasing vibrant Granny Smith apple, pineapple, and Meyer lemon notes. It balances a subtle minerality with hints of wet wool, staying true to the classic Chenin Blanc profile. Despite its noticeable warmth and richness, the wine remains dry and wonderfully balanced. It pairs beautifully with seafood dishes, creamy pastas, or even a light goat cheese salad. J.L. June. 2025

905.468.4321
bigheadwines.ca

