



# BIG HEAD

a head of our time

## 2023 Chenin Blanc B.A.

**A.B.V** 12.5 %

**R.S.** 80.3 g/L

**T.A.** 8.34 g/L

**SOURCE** Niagara Lakeshore

**FERMENTATION** Ambient

**ESTIMATED PEAK** 2032-2040

**SERVE** 7-10 °C

**VOLUME** 375ml

**WINEMAKER'S NOTES** Chenin Blanc fruit was hand harvested on November 23rd from Smith Vineyard during the third selective pass through the block. Only clusters with greater than 50% botrytis cinerea presence were selected. Fruit was processed and transferred to old 225L French oak barriques, where ambient fermentation proceeded over approximately 6 months, with total time in barrel (fermentation and ageing combined) of approximately 12 months.

**SOMMELIER'S NOTES** Chenin Blanc is at its most classic when botrytis is allowed to take hold. This is a textbook expression, showing intense aromas of honeyed pear, wet wool, mushroom, ginger, maple, and pork fat. The nose is powerful and immediately expressive. On the palate, there is a compelling tension between the perceived sweetness on entry and the firm, cleansing acidity that drives through the finish, leaving an impression of precision and lift. Subtle notes of white flowers and clean linen emerge mid-palate. Despite its richness, the wine remains remarkably clean and fresh, with an underlying clarity that will evolve toward more savoury, earthy complexity with time. This balance of sweetness, acidity, and umami lends itself beautifully to foie gras, roast pork with stone fruit, aged Comté or Beaufort, mushroom-driven dishes, and richer Asian preparations where ginger and savoury depth are in play. (Feb. 2026 - JL)

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