

LA BOHÈME

Classic bistro wine – ethereal, aromatic, textural, sophisticated and so easy to pair with food. They're wines with poise and charm. Enjoy with friends over a few plates of tapas.



LA BOHÈME DRY ROSÉ 2024

Season

Warm growing season, timely spring rain, early ripening. Balanced flavour development throughout the ripening period.

Tasting Note

Pale salmon colour. Delicate red fruits, gently aromatic. Dry, creamy, textural, persistent and seriously delicious.

Suggested Cuisine

Sashimi of blue fin tuna.

General Characteristics

Dry

Additional Information

Vegan

Winemaking

Fruit is harvested and pressed immediately. Juice is settled overnight then racked to vats and casks and allowed to ferment naturally. The wine is stirred post ferment and undergoes malolactic fermentation to give creaminess and complexity. The wine is matured briefly in older oak casks to give further palate texture and depth of flavour.

Wine Analysis

Alc/Vol 13.0%, pH 3.40, TA 5.0g/L, Residual sugar - Dry.

Cellaring

Made for enjoyment over the next 24 months.

Winemaker

Steve Webber

FOUR GENERATIONS OF WINEMAKING

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