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 PINOT NOIR 2025

Season
A cool season with timely rainfall. Lovely ripening conditions during autumn, near perfect for Pinot Noir.

Tasting Note
Medium red with brightness. Lovely scented red and dark fruits. Gentle and supple flavours with violets, spice and texture, serious but smashable.

General Characteristics
Dry

Additional Information
Vegan, Vegetarian

Winemaking
A combination of whole berry and whole bunch in open fermenters and traditional stainless vats. 10-15 days of maceration and fermentation. Pressed, settled overnight and then filled to barrel and allowed to mature for 8 months at 16°C in 225L and 500L French oak casks.

Wine Analysis
Alc/Vol: 13.5%

Cellaring
Drink now or keep for 3-4 years in a good cellar.

Winemaker
Steve Webber