

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 PREMIUM CUVÉE

Variety

93% Chardonnay and 7% Pinot Noir.

Region

Yarra Valley

Tasting Note

Pale colour with a green tinge. Citrus, hazelnuts, brioche, complex and lifted aromas. Finesse and complexity on the palate, lively with good weight and balance.

Suggested Cuisine

Perfect with antipasto platter of cured meats; salami; pate or cured salmon.

Additional Information

Vegan, Vegetarian

Winemaking

Fruit is gently pressed to extract the most delicate juice. The pressed juice is fermented in both tank and cask for freshness and complexity, and aged on lees in tank and large old casks to enhance the mineral and savoury nuances of the wine. The base wines are blended each year with the previous vintage for each NV blend. The resultant cuvées undergo secondary fermentation to give them their final bubbles.

Wine Analysis

Alc/Vol 12%, pH 3.16, TA 7.21g/L, Residual Sugar 8.5g/L

Cellaring

Enjoy now.

Winemaker

Steve Webber

FOUR GENERATIONS OF WINEMAKING

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