

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 RIESLING 2025

Vineyard

Two vineyards on the Winery Estate Vineyard at Dixons Creek.

Tasting Note

Pale green colour. Perfumed, fresh and racy, elegant, mineral, limes, balanced and gentle acidity.

Wine Style

Medium dry style Riesling with a good balance of acidity and sweetness. Texture and interest in spades, it's made for washing down pan fried Whiting.

Additional Information

Vegan, Vegetarian

Winemaking

All fruit destemmed and gently pressed. The juice settled for 72 hours and racked to ferment. The juice is fermented cool to preserve aroma and flavour. At the desired sugar, acid and extract balance, the wine is chilled and sulphured to stop the fermentation. The wine remains on lees for a few months to give more texture to the wine.

Wine Analysis

Alc/Vol: 12.0%

Cellaring

Drink now or keep for 2-5 years in a good cellar.

Winemaker

Steve Webber

FOUR GENERATIONS OF WINEMAKING

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