

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 SYRAH GAMAY 2025

Season

A cool growing season producing Syrah and Gamay with perfume and charm in spades.

Tasting Note

Bright chillable style red blend. Violets, spice, black pepper, blue fruits. Gentle textural soft flavours, sweet fruit flavours and lots of charm.

Suggested Cuisine

Gnocchi with pine mushrooms and black truffle.

Additional Information

Vegan, Vegetarian

Winemaking

Syrah and Gamay fermented separately in open vats. Some whole bunches for added complexity. Pressed and racked to 500 litre casks for 3 months.

Wine Analysis

Alc/Vol: 13.0% pH: 3.52 TA: 6.9g/L

Cellaring

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

Winemaker

Steve Webber



FOUR GENERATIONS OF WINEMAKING

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