

Domaine Graeme & Julie Bott

First Flight Syrah





The vines are planted at a density of 8,000 vines/ha. The grapes are hand picked and then sorted in the vineyard and at the entrance to the winery. 100% destemmed. Cold maceration in temperature-controlled stainless tanks. Wild yeasts initiate fermentation.

The wine ages for 10 months in French oak barrels.

Production: 4,000 bottles

Grape varieties: Syrah

Vineyard age: 10-year-old vines

Soil: Granite

RAEME & JULIE

Alcohol: 13%

Tasting notes:

Ruby red with purple highlights. Expressive, elegant nose with notes of fresh red and black fruit and accents of pepper. Refined on the palate with beautiful spice and soft, silky tannins. A perfect wine to serve with a charcuterie plate and also a delicious pairing with grilled meat. Aging potential of five to ten years.

Press Notes

Decanter

2020 90 points

James Suckling

2020 91 points

AG Vinous

2020 92 points



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