

# Domaine Graeme & Julie Bott

## *First Flight Syrah*

Wild yeasts initiate fermentation. The wine ages for 10 months in French oak barrels.

Production: 4,000 bottles

**Grape varieties** Syrah

**Soil** Granite

**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.

**Banville**  
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