Domaine Graeme & Julie Bott

KĀMAKA Syrah

Location: Seyssuel

Harvest: Grapes are hand-picked and then sorted in the vineyard and also at the sorting table at the winery's entrance.

Vinification: 100% destemmed. Cold maceration in thermo-regulated stainless tanks. Wild yeasts. Aging: 15 months in French oak barrels

Aging potential: 10-15 years

Grape varieties Syrah

Soil Mica schiste

Alcohol 13%



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