

GARBIN

SINCE 1956



WINES

ESTATE



2021 Cabernet Merlot

- *"Juicy, rich and refreshing"*

This juicy Cabernet Merlot blend is rich with dark fruit notes yet easy drinking. The notes of black currant, cranberries, cherries, and plums are balanced by herbaceous notes of raspberry leaf, sweet bell pepper, and lavender followed by sweet spices like cinnamon and clove.

On the palate - more red fruit comes through, like red currant, cranberries, raspberry and red cherry. Together with elevated acidity, it makes this wine bright and refreshing balanced by medium, rounded tannins and a long finish.

Winemaker notes

Vintage: Rainfall for this vintage was below average across Greater Perth, the 4th driest Winter on record, third driest October on record but a record wet November. Summer received fewer days above 35 degrees resulting in less heat stress on the vines and more ideal temperatures for ripening to occur.

Growing: Yield the strong focus when pruning both Estate vineyard blocks. Careful foliage wire lifting close to vintage time is done for sunlight exposure to the canopy. This wine was made with low chemical inputs and no pesticides in vineyard management. When required, our spray program ensured limited fungal disease allowing for a progression in ripening.

Winemaking: The Estate block Merlot was hand-picked in February and the Gingin block Cabernet Sauvignon was machine picked in early March. This Cabernet Merlot blend of 60% Cabernet Sauvignon and 40% Merlot has 15 months of second use French oak maturation. A medium-bodied red wine offering sweet plummy berries and soft tannin structure.

Alc. 13.2%
Not vegan.



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2021 Cabernet Merlot wine experience

This Cabernet Merlot blend is for wine drinkers who enjoy juicy, fruit-forward wines with medium to full body and structure but still like the wines to be refreshing and bright, more French style.

Enjoy this Cabernet Merlot at room temperature or slightly cooler: **15-18° C**. Lower temperatures will make the wine more refreshing highlighting acidity and bright red fruit notes making it perfect for warmer days. Slightly warmer temperatures help bring up more dark fruit notes and structure for a savoury meal on a cooler winter day.

This wine will also benefit from **decanting** in a medium-sized decanter for about **20 mins** which softens the wine and allows delicate elevated notes to open up.

Enjoy now or cellar for 5 years to allow more sweet spice, dried and cooked berries notes to develop.

For food pairing, opt-in for savoury, grilled, roasted foods. Very spicy and sweet and sour dishes will bring up alcohol and tannin while pushing the fruit back. While lightly spicy, Moroccan spice, Chinese five spice, mildly spicy or smoked seasoning will work perfectly.

Food pairings



Garlic-roasted sweet potatoes with rosemary, beetroot feta (or vegan feta) rocket salad with balsamic vinegar, vegan curry, mushroom shawarma, bulgur stuffed roasted eggplant, falafel.



Bbq pizza, salami pizza, spaghetti with meatballs, pasta bake with tomato sauce and parmesan.



Turkey with cranberry sauce, butter chicken, Beef Stroganoff, shepherd's pie, slow-cooked lamb shoulder, shish kebab, moussaka, smoked bbq brisket, pulled pork with potato mash and peas.



Peking duck, Sticky Korean chicken drumsticks, 5-spice chicken and vegetable stir fry, Char kway teow, Singapore fried rice, mee goreng.



Aged Gouda, smoked cheddar, Gruyere, Mimolette; bresaola, smoked meats, salami, dry worst, pickles, black olives.,

