

GARBIN

SINCE 1956



WINES

ESTATE

2020 Cabernet Sauvignon

- *"Concentrated and refine classic"*

Concentrated and refined, this Cabernet Sauvignon showcases classic varietal aromas of black currant, blackberry, forest berries, prunes and red capsicum with a touch of eucalyptus or pine cone. This profile is rounded and supported by sweet spice aromas like cloves and nutmeg, dried parsley, dry leaves and earthiness.

This wine has a medium-plus body with bright refreshing acidity, grainy firm tannins and a long finish. More forest floor, dry herbs and berries notes come through on the palate balanced by ripe autumn berries mixed.

Winemaker notes

Vintage: Another low-yielding variety for Cabernet Sauvignon in vintage 2020, warm and dry harvest time. Small flavoursome fruit offering intense colour was the result of a quick ripening progression.

Growing: Yield the strong focus when pruning both vineyard blocks. Careful foliage wire lifting close to vintage time is applied for sunlight exposure to the canopy. These vineyards are in their second year of a 5-year program for further organic matter development. 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: Harvested on the 12th February 2020 Gingin block, Swan District and Swan Valley block Swan District with a combination of machine harvest and hand-picking. 10 days on skins in open fermenting tanks. 2-hour press cycle. Given the low yield amounts, both vineyards were blended in one tank after pressing out. Nine months in second-year French oak maturation offering subtle notes on the nose.

Alc. 13.0%
Not vegan.



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2020 Cabernet Sauvignon wine experience

This wine is a fabulous example of a classic Cabernet Sauvignon with well-balanced ripe fruit and herbaceous notes. It will be enjoyed by wine drinkers who prefer ripe full-bodied wine with a touch of spice and earthiness that allows the fruit to shine through without being jammy. It is still a very refreshing wine thanks to its medium-high acidity. It's a southern Cab Sauv feel with northern acidity.

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 tannin and allows the layers of notes to open up.

This wine has a firm tannin structure which some are **appreciating now** or will allow for careful **cellaring for up to 5 years**.

Food pairings for this wine gravitate towards more hearty meals, roasts, BBQs and gravies. Avoid spicy dishes as they will accentuate the tannin and alcohol. But mildly spicy savoury North-Asian or Middleeastern cuisines are perfect for this wine

Food pairings



Baba ganoush, stuffed romano peppers, potato moussaka with eggplant, dolma



Glazed octopus skewers with charred cherry tomatoes, Bourdeto (Greek fish dish with rich tomato sauce, paprika and garlic), teriyaki Tempeh



Meatballs pasta, braised ox cheek ragu pappardelle, vegetable Lo Mein, paella Valenciana (pork ribs with green beans, butter beans, garlic, paprika, and saffron), Portuguese duck rice, Kransky pasta bake



Sticky BBQ, smoked duck, lamb rump with za'atar roasted carrots, lightly spicy lamb mince jaffle, beef kafta kebab, goulash with mashed potatoes, baked sweet potatoes stuffed with seven spice ground beef, crumbed veal cutlet with garlic broccolini, rolled lamb shoulder with roasted asparagus, cumin and paprika chargrilled kangaroo loin with red cabbage slaw



Cranberry Cheddar, Caciocavallo, Comté, Gruyère, aged Manchego, black olives, smoked Jamon, salami, Capocollo, Fuet (Catalan thin, white dry-cured, sausage of pork meat)

