

GARBIN

SINCE 1956



WINES

ESTATE



2021 Chardonnay

- *"Perfectly balanced, ripe and silky "*

This Chardonnay displays a well-balanced combination of ripe fruit and creamy notes. On the nose, it leads ripe peach, rock melon, and yellow apples and pairs notes supported by the notes of butter croissant, coconut peel and toasted apples. While lemon and pineapple, aromas add freshness to the bouquet.

On the palate, this Chardonnay flavours resemble brioche with cream and peaches, lemon meringue, roasted almonds, oranges and mandarins. All the notes are quite delicate, medium intensity with medium-high rounded acidity and creamy texture being in perfect balance.

Winemaker notes

Vintage: The 2021 vintage had the fourth driest winter on record, the third driest October on record but a record-wet November, with winter also falling below average. The late rain and fewer days above 35 degrees (compared with last season) helped this vintage keep more on schedule with previous years. Consequently, it allowed for balanced ripening and higher (compared to the previous year) yields resulting in high-quality fruit.

Growing: This wine was made with low chemical inputs, no pesticides and with good vineyard management practices. When required, our spray program ensured limited fungal disease allowing for a progression in ripening. Machine-harvested on the 31st of January 2021.

Winemaking: After how well received was the Chardonnay 2018 Reserve, the same methods were agreed upon for this flavour-driven white wine. The grapes have undergone a 2-hour press cycle. The wine was made with minimal intervention and matured in second-year French oak barrels for 9 months. The wine received lees stirring each month right up until bottling. Regular Ph and sulphur content testing was the only intervention required at that time.

Alc. 14%
Not vegan



GARBIN ESTATE WINES
ESTABLISHED 1956

GARBIN

SINCE 1956



WINES

ESTATE

2021 Chardonnay wine experience

Chardonnay lovers will appreciate this wine as a sophisticated reflection of the riper style of this variety. Wine drinkers who prefer minimum oak flavours, ripe fruit and tropical notes in their wines will enjoy this Chardonnay as well.

Enjoy this Chardonnay chilled to **14-16° C**. Lower temperature will accentuate acidity and citrus flavours, while a bit warmer temperature will help the aromas of ripe fruit to open up while highlighting the creamy texture.

This wine can be enjoyed now or allow for careful cellaring for up to 7 years.

Medium-plus acidity with a silky texture and rich fruit profile allows this wine to pair with a variety of foods. It's a great brunch or lunch wine as it will go well with eggs, scones, waffles, croissants, smoked salmon, bacon, etc.

this wine needs food that is still delicate in texture and intensity, but it can work well with fat and complex flavours like grilled seafood and vegetable would be a perfect pairing as well as fish in creamy sauce, light sauce white meats or pulled pork.

Food pairings



Smoked salmon with eggs benedict, Arabian buttered eggs, escargot crêpes, chive and smoked cheddar pancakes with maple-glazed bacon, quiche lorraine, zucchini fritters with spring onion and herbs.



Parmesan and garlic stuffed artichoke, fennel and orange salad, mushroom stir fry, stuffed bell peppers, creamy roasted cauliflower.



Mussels in white wine and blue cheese, grilled octopus, grilled swordfish with Mediterranean spice and baked potatoes, seafood Adobo, lobster salad, car meat salad with avocado and orange.



Bacon and wild mushroom risotto, roasted vegetable risotto, creamy garlic penne pasta, lasagne with bechamel, linguine with garlic butter prawns.



Pulled pork, baked chicken with Dijon sauce and grilled asparagus, chicken san choy bow (chicken mince wrapped in lettuce), roasted duck breast with orange and lettuce salad.



Tripple cream cheese, Brie or Camembert, soft goat cheese with dried apricots, Provolone with rosemary crackers, Gorgonzola.

