

GARBIN

SINCE 1956
WINES

ESTATE



2022 Chenin Blanc

- *"Refreshingly bright and aromatic"*

Luscious but off-dry, this wine is rich with tropical notes and well balanced with vibrant acidity and citrus. It opens with the aromas of orange blossom, gooseberry and passion fruit. Lemon and lime coming in strong with undertones of pineapple, quince and lemongrass. Finishing with light notes of gravel, a touch of chamomile and almond in the background.

On the palate, fruit indulgence continues with lemon sorbet, quince, orange, passion fruit, yellow apple with a hint of minerality.

This wine is medium-bodied, with medium+ acidity, enveloping silky texture and long lingering fruit finish.

Winemaker notes

A popular unwooded white wine made from estate-grown Chenin Blanc grapes with low chemical inputs and no pesticides.

2021 Annual rainfall was above average across Greater Perth due to a very wet July and October. July was the second wettest on record,

October was also very wet recording the wettest since 1965. Summer 2021-22 was the hottest on record across Perth. The average max temperature in Perth was one degree higher than the previous record and rainfall was 5.2mm total, lowest summer rain since 2013-14(2mm). In Summary this vintage had both extremes of weather conditions, good rain in winter with extreme heat in summer, the extreme heat slowed ripening with potential for fruit burn. The fruit that was harvested achieved good volume and a high flavour profile.

Handpicked on the 6th of February, 2-hour press cycle into stainless steel tank with minimal fining and filtering to achieve the clarity of the wine.

The wine was bottled early to retain the intense and lifted tropical bouquet and lasting layers of fruit flavours on the palate. A fresh fruit-driven style with a crisp finish. A West Australian style made for drinking and enjoying now.

12.3% Alc.
Not vegan.



GARBIN

SINCE 1956



WINES

ESTATE

2022 Chenin Blanc wine experience

This wine will be enjoyed by wine drinkers with various tastes. Those who love aromatic wines like Riesling or Gewurztraminer will find this Chenin Blanc a great addition to their collection. The Sauvignon Blanc lovers will appreciate this wine as well for its gooseberry, lemongrass and passion fruit notes without being overpowered by acidity and minerality.

Enjoy this Chenin Blanc **chilled to between 8-12° C**. Lower temperature will bring up citrus and quince while a bit warmer will help tropical aromas to open up.

This is a great wine for sunny days (summer or winter), picnics and shrimp barbecues. It will be great for any occasion, as an entree wine or after the meal with a cheese platter as well as a self-sufficient dinner accompaniment.

Thanks to the combination of rich fruit aromas and generous acidity, this Chenin Blanc allows for a wide diversity of food pairings. It will work particularly well with Asian cuisine and dishes with sweet and sour, delicate and spicy flavour combinations. Too much chilli will overpower the fruit making wine taste more acidic and higher in alcohol, however, moderately spicy dishes will let it shine.

Food pairings



Roasted cauliflower salad with lemon dressing; cauliflower cheese bake; roasted pumpkin salad; Caesar salad; vegetable stir-fry.



Foil-baked fish with ginger, lemon and soy sauce; turmeric and dill cod; seafood chowder; smoked salmon noodle salad; seafood paella.



Thai: pad thai, pork lettuce cups, vegetarian or chicken curry;
Vietnamese: bánh mì, rice paper rolls, lemongrass beef noodle salad, caramelised salmon with steamed ginger rice;
Chinese: pork belly, spring rolls, sweet and sour chicken, garlic ginger teriyaki stir fry (veg or chicken);
Japanese: spicy pork ramen, wasabi salmon, sashimi bowl, chilli chicken soba;
Indian: butter chicken, tandoori chicken, Indian samosa pie with minted yogurt, spiced carrot and lentil soup.



Pork with sweet and sour cabbage; roasted chicken with sweet potato mash and green peas; beef and papaya salad; duck with orange sesame sauce.



Soft goat cheese, cream cheese like Brie and Camembert, lightly salted like Manchego, more intense like Pecorino, mild blue cheese like Danish Blue, Gorgonzola Dolce.

