

GARBIN

SINCE 1956



WINES

ESTATE



Liqueur Muscat

- *"Luscious and rich"*

This luscious Liqueur muscat is rich and dense. It displays the aromas of banana flambé, bubble gum, poached pear, apple crumble and dried apples. The notes of dried rose petals are reminiscent of primary varietal characteristics. Notes of raisins, caramel and toffee dominate the nose and palate, balanced by subtle notes of roasted almonds, cloves, dried fennel, and star anise with a touch of white mushrooms.

On the palate, the flavours echo the nose, with the addition of some dried tropical fruits like papaya and banana and a touch of vanilla.

The sweetness in wine and syrup-like texture is well balanced by the alcohol and long finish.

Winemaker notes

Vintage: This non-vintage blend of 15 years has seen warm, dry harvest seasons with plenty of sunlight exposure for ripe and subsequently high Baume readings for fortified winemaking.

Growing: Dry grown with minimal vineyard intervention over this 15-year non-vintage blend. With minimal intervention in the vineyard.

Winemaking: Picked very ripe off the vine this white table grape was sultana-like in appearance before crush. Muscat is always processed end of March by the Garbin family and is one of the final varieties to finish off each vintage. This small batch of 200 litres bottled in June 2022 consisted of 60% from 10 years and older vintage barrel and 40% from 10 years and younger vintage barrel creating a rich liqueur style. Minimal intervention was also applied with a short fermentation process and a calculated amount of distilled spirit added. At 19% alcohol, this fortified Muscat wine was fined with milk products.

Alc. 19%
Not vegan



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Liqueur Muscat wine experience

This Liqueur Muscat is a high quality sweet fortified wine that can be enjoyed on many occasions. It will be appreciated by those who enjoy white Port and dessert wines made with passito wines (made from partially or fully dried grapes).

This wine can be served at a range of temperatures between **10 and 14°C**. Lower temperatures will make it taste more refreshing and will suit lighter desserts and ice cream better. While the warmer temperatures will help complex aromas to open up for more enjoyment as a digestive.

This wine can be enjoyed as an accompaniment to desserts or instead of syrup to put on ice cream, apple strudel, pancakes, etc., or as dessert itself. It will pair well with cheeseboards, particularly blue and salty hard cheese. Add dried grapes, dried apricots or quince paste for extra flavour layering.

It's a great digestive to wrap up a savoury dinner or a nightcap. Or drink it on its own on a cool night for that enveloping warm and sweet sensation.

Food pairings



Banana pancakes, Crêpes Suzette, cinnamon roll pancakes, pear and coconut muffins, pear and whiskey gingerbread muffins.



Gorgonzola dolce, Roquefort, chèvre with dried apricots, Danish blue, Pecorino, aged Cheddar.



Apple strudel with vanilla ice cream, banana flambé, white chocolate brownies, peach tart tatin, pecan pie, peach Melba cake, frozen peach pudding, poached pear, Crème Brûlée.

