

# GARBIN

SINCE 1956



# WINES

# ESTATE



## Liqueur Shiraz

- *"Balanced bouquet of dessert-like flavours"*

This sweet fortified wine displays a beautiful bouquet of classic deep notes of toffee, raisin, dates, figs and caramel with a few lighter touches of poached pear, toasted apples and maple syrup. Aromas of dark chocolate, dried raspberries and herbs remind of the varietal notes, while cedar, smoked wood and burnt caramel highlight the age of the wine.

On the palate medium acidity and a pleasant burn of alcohol, help balance the sweetness and viscosity of the wine. The palate is aligned with the nose on the notes with dessert-like flavours shining through.

## 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:** Limited water supplied during ripening with minimal intervention and careful handpicked harvesting over the 15 years.

**Winemaking:** Picked very ripe off the Estate block this Shiraz fruit spent a small time fermenting until the addition of distilled alcohol spirit and then transferred to seasoned oak barrels. 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 Shiraz wine was fined with milk products.

Alc. 19%  
Not vegan



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## Liqueur Shiraz wine experience

This Liqueur Shiraz will be enjoyed by fortified wine enthusiasts and appreciators of Ports and Tawnies as well as all the wine lovers in search of a dessert wine or a wine to complete the evening.

Enjoy this Liqueur Shiraz chilled to **10-14°C**. Lower temperatures will accentuate acidity and make the wine feel lighter while a bit warmer temperature will help the aromas of toffee and dried fruit open up and highlight the viscous silky texture of the wine.

This Liqueur shiraz can be a great dessert wine, particularly paired with richer flavoured chocolate-based desserts, desserts with burnt caramel and cooked fruit. Or it can be used as a dessert topping on waffles and ice cream. It can be a nice add-on to coffee or tea. Or serve as a dessert on its own, as a delicious final note for the dinner. Thanks to high alcohol content and acidity this wine is a perfect digestive as well.

In terms of food pairing, the desserts mentioned above would be an obvious safe choice. Blue cheese or salty aged cheese would be an interesting pairing for this wine as well, with added quince paste, nuts and dried fruit for layered flavour combinations. Some wine drinkers may also enjoy a bit of outside-the-box pairings for this wine with savoury dishes, small plates and marinated and pickled foods. Spicy food might be a challenging pairing as chilli accentuates alcohol that is already high in this wine.

## Food pairings



Truffle fries, marinated mixed olives, pickles, vegan butternut galette with Apples, shallots, mushroom Bourguignon



Foie Gras, turkey with cranberry sauce, Vietnamese caramelised pork, sticky honey garlic beef, Mongolian beef, slow cooker beef stew, sweet and savoury meatballs with tomato and grape sauce.



Figs, goat cheese and caramelised onions Crostini, Stilton, Rockford, aged Cheddar with quince paste, Gorgonzola Dolce, truffle Manchego.



Chocolate brownie, pecan pie, blueberry pie, sticky date puddings with burnt caramel sauce, chocolate and cookie ice cream, chocolate banana pancakes or waffles, churros, toffee and chocolate apples.

