

# GARBIN

SINCE 1956



WINES

# ESTATE



## 2020 Shiraz Reserve

- *"Elegant, complex and well balanced"*

This Shiraz is refined and elegant with layers of aromas of flowers, red and black fruit and sweet spice. On the first nose the aromas of violets, rose petals, raspberries, red currants, cranberries and red plums. As the wine opens up aromas of black cherries, blackberries, prunes and black pepper and cinnamon are coming through. On the next layer, deep notes of dried forest berries, forest floor, dried herbs like oregano and thyme, sweet spice like nutmeg and cloves with a touch of game can be noted.

This complexity is very well-balanced and complimented by well-defined velvet tannins, medium-high acidity and a long finish.

this is a full-bodied wine that is still youthful and fresh.

### Winemaker notes

**Vintage:** 2020 was a very low-yielding vintage for Shiraz. A dry winter meant vintage did arrive early in the Swan Valley, Swan District. Quality over quantity is how we will remember this variety and vintage year.

**Growing:** Pruned with similar techniques performed in previous years. Careful foliage wire lifting close to vintage time. When required, our spray program ensured limited fungal disease allowing for a progression in ripening. This vineyard was machine harvested on the 5th February 2020.

**Winemaking:** Given low yields in the 2020 vintage for Shiraz, for the first time this Reserve Shiraz is now established as our single vineyard block from Lennard Brook. Left later for ripe, rich flavour and a higher Baume reading, the result is evident with the most full-bodied Shiraz ever made by the Garbin family. 14 days on skins in an open fermenting tank. 2-hour press cycle. Minimal intervention was applied during French oak maturation in the barrel with regular testing of PH sulphur content.

Alc. 14.9%

Not vegan



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## 2020 Shiraz Reserve wine experience

This wine is very enjoyable, refined and bold but refreshing thanks to high acidity and red fruit notes. Shiraz enthusiasts will definitely appreciate the best varietal characteristics shining through in this wine. Wine lovers in general will enjoy the elegant and complex style of this wine.

Enjoy this Shiraz at a room temperature of around **18° C**. This wine will benefit from **decanting** in a medium-wide base decanter for **20-30 mins**. This wine can be **aged for 5-8 years**.

This wine can be enjoyed on its own, savouring every moment and observing as it opens up the layers of aromas. Pair it with good company, deep conversation and an evening by the fire or on a starry spring night.

When pairing with food, we are looking for options that will support the complexity and allow all the aromas to come through. At the same time, we are looking for pairings that equal well-defined tannins, high acidity and full-bodied character of the wine. Simple savoury with few ingredients and simple sauces are the safest bet. Balsamic and tomato based cooked sauces will work well with high acidity. Avoid chilly and sweet and sour combinations, while herbs, garlic and paprika will be ideal. SOMething like traditional French cuisine or aged steak would be a perfect pair. Roasted, grilled or even smoked foods are a go for this wine.

Though may be considered controversial, pairing this wine with dark 80% chocolate may be enjoyed by wine lovers who like wine and chocolate combinations.

## Food pairings



Beetroot patty burger, roasted cauliflower with Babaganoush, sautéed potatoes with garlic and rosemary, classic vegetable roast, steamed or grilled artichoke with smoked paprika.



Spaghetti puttanesca, Wagyu Fettuccine Bolognese, mushroom risotto, tortellini in tomato sauce, beef ravioli with tomato, olive and prosciutto sauce, or vegan option with vegan ricotta and spinach with olive, tomato, basil sauce.



Pot-roast beef with French onion gravy, Beef Bourguignon with potato mash, kangaroo carpaccio, goulash with mashed potatoes, aged Rib Eye steak with garlic-tossed broccolini season with dukkha, Coq au Vin, lamb chops with Cognac Dijon cream sauce



Smoked Cheddar, truffle Manchego, Stilton, aged Gouda, La Boqueria Cecina (Spanish cured beef), Brasaola, Capocollo (Italian dry-cured pork)

