

GARBIN

SINCE 1956



WINES

ESTATE



2023 Rosé

- *"Refreshing and delicate"*

This wine is light and delicate with a gentle perfume of apple blossom, red apples, strawberry, yellow peach and tangerine. It has yogurt rather than cream notes and a touch of minerality. While it is very fruit-forward on the nose, the palate is very refreshing. It's bursting with the flavours of crunchy red apples, cranberries and strawberries in yogurt.

This wine is off-dry light-bodied with medium+ acidity that has more of a yogurt than lemon quality, medium length. Only 11.5% abv makes this rosé very delicate and easy-drinking.

Winemaker notes

This Rose semi-dry red wine style is crafted from gingin Cabernet Sauvignon grapes grown with low chemical inputs and no pesticides.

2023 vintage was a particularly cooler season than what we're used to here in Perth. Winter rainfall was nearly average for Greater Perth. Spring rainfall was closer to average and had only 8 days over 30 degrees the entire Spring. Summer was dry and warm but not scorching. It was the third-driest summer on record and the driest since summer 2009-2010 for central Perth. Only 2 days above 40 degrees for summer, incredible.

Machine harvested 20th of February, 1-hour press into stainless steel tank with minimal fining and filtering.

This has produced a fresh and bright Rosé with a little residual sweetness. To be enjoyed ideally served chilled.

12.8% Alc.

Not vegan.



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2023 Rosé wine experience

This wine is perfect for those who love less mineral and more fruit in their rosé. Wine drinkers who prefer bone dry mineral rosé may find this wine on the sweeter side. Though bright acidity helps balance it out. Those who enjoy Provence, Loire or Languedoc rosé styles will particularly appreciate this wine.

Enjoy this rosé **chilled to 10-14° C**. Lower temperature will accentuate acidity and cranberry flavours, while a bit warmer temperature will help the aromas of strawberry, nectarine and apples to shine through.

This is a great afternoon wine, to enjoy at a party, as a pre-dinner drink with entrées and finger foods or as a light after-dinner drink accompanied by a cheese platter. This wine will be great with oysters or sashimi and sushi.

When pairing with food, look for dishes with delicate flavours and structure. Refreshing acidity also makes this wine a great accompaniment for lemon dressing or fresh cherry tomatoes. Light charcuterie can be a great pair for this wine. Food with chilli or astringent taste will overpower the delicate fruit structure of this wine and intensify acidity. Lightly sweet food like sweet potato can be a good option as well. However, desserts will be overpowering for this wine. Fatty food may create an interesting and rich pairing.

Food pairings



Potato chips or sweet potato wedges with aioli sauce; fresh summer salad with lemon dressing; zucchini fritters; roasted sweet potato and feta salad; caprese (Mozzarella with basil and tomato)



Oysters; sashimi bowl; pan-fried shrimps with butter and herbs; salmon steak with zucchini noodles; calamari rings; sushi; ceviche.



Prosciutto and rocket salad pizza; seafood pasta with basil and cherry tomatoes; ricotta and spinach rolls.



Poached chicken with steamed broccolini; lemon and herb chicken; baked asparagus in prosciutto wraps; slow-cooked pork belly with stir-fry; roasted duck with basmati rice; steak tartare; beef carpaccio with parmesan and rocket salad.



Chevre (soft goat cheese) with dried apricots or quince paste, Brie or Camembert, Mozzarella, Buffalo cheese, soft blue cheese like Danish Blue.

