

# GARBIN

SINCE 1956



WINES

# ESTATE



## 2022 Sangiovese

- *"Easy-drinking with bright fruit and savoury undertones"*

Light easy-drinking with bright fruit and savoury undertones, this Sangiovese is bursting with notes of strawberry, raspberry, red cherry, pomegranate and cherry blossoms. Elevated fruit notes are underpinned by sweet spices like aniseed and nutmeg. Juicy fruit notes are balanced with savoury flavours of Tuscan spice (like dried oregano and parsley) and tomato leaf. As the wine opens up, it shows deeper colours with red plum and dark cherry notes.

On the palate, this wine is refreshing with medium-plus soft acidity, dusty well-integrated tannins, and generous finish. This is a perfect food wine.

### Winemaker notes

The Garbin family has let this varietal speak for itself with no oak maturation. Harvested mid February, a limited tannin structure is observed with a strong emphasis as a food wine.

**Vintage:** 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.

**Growing:** Yield the strong focus when pruning this small block. Careful foliage wire lifting close to vintage time is done for sunlight exposure to the canopy. This wine was made with low chemical inputs and no pesticides in vineyard management. When required, our spray program ensured limited fungal disease allowing for a progression in ripening. Machine harvested.

**Winemaking:** 11 days on skins in an open fermenting tank, 1-hour press cycle

Alc. 13.4%  
Not vegan.



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## 2022 Sangiovese wine experience

This wine perfectly reflects the Sangiovese reputation of being an ideal food wine. With bright fruit and savoury notes, a balance of acidity, tannin and medium body allows for endless food pairings. This wine will be enjoyed by wine drinkers who prefer clean, bright, fruit-forward styles of wines, like their wines on the lighter side but with good structure and distinguishable tannins.

Enjoy this Sangiovese at room temperature or slightly cooler: **15-18° C**. Lower temperatures will make wine more refreshing highlighting acidity and bright red fruit perfect for a summer day. Slightly warmer temperatures help bring up more savoury notes for a hearty family dinner on a cooler winter day.

Even though called a "perfect food wine", this wine can be enjoyed on its own just as well. Well-rounded it is an all-season crowd-pleaser for any occasion. It is the wine you can never go wrong with.

Pairing food with this wine is very easy. Italian food rich with both meat-based and vegan dishes is the most obvious choice but this wine can work with a variety of cuisines as long as the extremes like very spicy, very delicate (like oysters) or very acidic (intense lemon-lime sauce) ingredients are avoided. Everything else from vegetables to poultry, to red meats, will work well. This wine can work great with vinegar or tomato-based sauces, middle-eastern spice, lightly-spicy savoury Asian dishes that sometimes can be tricky.

## Food pairings



Grilled vegetable, vegan bruschetta with kalamata olives, garlic, tomato and balsamic vinegar, zucchini, mushroom, rice stuffed bell peppers in tomato sauce, spaghetti puttanesca, ratatouille, garlic cheese backed cauliflower, aubergine curry.



Most red sauce pasta, from seafood linguine to spaghetti Bolognese; lasagna, beef or ricotta ravioli in pesto or tomato sauce, sweet potato gnocchi with tomato and seared prosciutto sauce, pappardelle with duck ragu.



Grilled salmon with mustard sauce, rockling filet baked with pesto, tomatoes and pine nuts, garlic bbq prawns, seared prosciutto-wrapped scallops with romesco sauce, anchovies recipe, mussels in garlic tomato sauce,



Braised duck with shallots, porcini and semolina, turkey rissole salad with grilled zucchini and capsicum, chorizo and spinach paella, slow-cooked chicken curry, pilaf, slow-cooked lamb shoulder, Korean bulgogi beef, pulled pork bao buns, sticky ribs.



Cheese and charcuterie boards with olives and pickles; buffalo or classic mozzarella or burrata, Caciocavallo, Provolone, Manchego, Gruyère, Taleggio

