

GARBIN



ESTATE

2019 Semillon

- *"Aromatic and silky"*

This aromatic and silky wine displays layers of attractive aromas. The top notes are lemon and apple blossoms and chamomile, followed by bright lemon and other citrus notes. In the core are the notes of yellow apples, pineapple, peach and yellow pear with a touch of asparagus herbaceousness on the edges. Notes of minerality, limestone, oyster shells give this wine dimension and Structure.

Silky texture is supported by notes of butter and white bread that is washed by refreshing high acidity living a medium lingering floral and fruity finish.

Winemaker notes

Vintage: Rainfall for this vintage was near average across Greater Perth, and annual mean maximum and minimum temperatures were generally close to average. Summer was very warm with below-average rainfall and maximum and minimum temperatures were more than one degree above average.

Growing: This wine was made with low chemical inputs and no pesticides and with good vineyard management practices. When required, our spray program ensured limited fungal disease allowing for a progression in ripening. Machine harvested.

Winemaking: After how well received was the Chardonnay 2018 Reserve, the same methods were agreed upon for this Semillon variety. Picked later than usual during vintage for whites - on the 6th of February 2019. The grapes have undergone a 1-hour press cycle and after fermentation in the barrel, the wine received lees stirring each month right up until bottling. Minimal intervention with second-year French oak barrel maturation for 9 months with lees stirring conducted each month. Regular Ph and sulphur content testing was the only intervention required at that time.

Alc. 13.5%
Not vegan



GARBIN ESTATE WINES
ESTABLISHED 1956

GARBIN

SINCE 1956



WINES

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2019 Semillon wine experience

This Semillon will be enjoyed by many white wine lovers, particularly those who love refreshing aromatic wines with softer, rounded acidity. Those who appreciate French style Sauvignon Blanc, unoaked Chardonnay, or Marsanne, will find this wine particularly appealing.

Enjoy this wine chilled to **10-14° C**. Lower temperatures will accentuate acidity and citrus notes, while higher temperatures will help fruit and floral notes open up and silky buttery texture come forward.

This wine can be enjoyed now or carefully cellared for up to 7 years.

Thanks to multi-dimensional flavor profile, aromatic style, silky texture and good acidity, this wine opens vast opportunities for food pairing. From classic light dishes like fresh and cooked vegetables and raw or cooked seafood, to lightly spicy and savory Asian cuisines. Classic Mediterranean or Balkan cuisines can be a good match as well as not so obvious Mexican (lightly spiced).

When it comes to cheese, there are many options as well from soft and creamy, to hard salty and even mild blue.

Food pairings



Veggie chips with aioli or kewpie mayonnaise, capsicum stuffed with rice and vegetable stir fry, grilled pumpkin salad, Briam (Greek roasted vegetables), fennel orange salad, Barbecued asparagus with lemon and feta, roasted cauliflower.



Oysters, sashimi, sushi, seaweed salad; garlic butter fried shrimp, thousand island shrimp salad, grilled or steamed sea bug, non-spicy or mildly spicy seafood clay pot, Salmon, asparagus and lentil salad.



Seafood pasta, squid ink linguine, creamy zucchini risotto, mushroom risotto, Pizza Bianca, truffle arancini.



Slow-roasted crispy pork belly, Vietnamese rice paper rolls, sweet and sour chicken stir fry with pineapple, duck braised in orange juice, Vietnamese grilled duck salad with cucumber, radishes and peanuts, prawn gyoza; Singapore fried rice.



Fish/veg/pulled pork tacos, nachos with pulled pork, balsamic vinegar roasted chicken, turkey cutlets with garlic sauteed broccoli and roasted carrots, grilled pork tenderloin with pineapple salsa



Ash Brie, soft goat cheese, Gouda, Gorgonzola, washed rind soft cheese, halloumi cigars.

