

GARBIN

SINCE 1956



WINES

ESTATE



2021 Shiraz

- *"Well balanced with layered texture and flavour profile"*

A classic varietal profile of violets, raspberries, cassis, blackberries, blueberries and plums really shines through in this Shiraz. Notes of cedar, anise, cinnamon and nutmeg add complexity and make it more refined.

It is well-balanced and medium-bodied with medium acidity and well-defined high tannins that allow enjoying layered texture and flavour profile without overwhelming the taste. Some red fruit notes are coming through on the palate, like cranberries, and red cherries with a touch of pepper mint which makes this wine taste young and refreshing.

Winemaker notes

Vintage: Rainfall for this vintage was below average across Greater Perth, the 4th driest Winter on record, third driest October on record but a record wet November. Summer received fewer days above 35 degrees resulting in less heat stress on the vines and more ideal temperatures for ripening to occur.

Growing: 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. A combination of machine harvest and handpicked fruit for production.

Winemaking: The Estate block was first picked in February then the Gingin Shiraz block was harvested in March. The Estate block received 12 months French oak maturation with Waldron Shiraz addition later into a larger vat.

Alc. 13.9 %
Not vegan



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2021 Shiraz wine experience

This wine will be enjoyed by Shiraz lovers who prefer their wine to have refreshing acidity and well-defined smooth tannins. Wine drinkers who may find Barossa Shiraz too intense will also enjoy this well-balanced wine.

Thanks to its structure this wine is good for cooler days but also can be enjoyed on warm summer nights.

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 mins**. This wine can be **cellared for another 5 years**.

For food pairings, go for classic Shiraz companions like BBQs, grilled meats and veggies, peppery steak, and savoury meals with minimum red pepper. Refreshing style of this wine also opens up possibilities for lighter-style dishes like white meats, pork, red sauce dishes and roasted vegetables. High acidity also means that this wine will work well with fatty dishes.

Be careful with spices and curries as they will highlight alcohol and make the tannins feel harsher. though these pairings can also be enjoyed by some wine lovers.

Food pairings



Vegetable stir fry with sesame oil, eggplant Parmigiana.



Truffle pasta, beef brisket BBQ pasta, vegemite pizza scrolls, sausage rolls, kangaroo mince pasta with tomato sauce.



Braised pork, Khashlama (lamb stew), pepper steak, smoked duck, Vietnamese steak salad, kangaroo stir fry, eggplant stuffed with minced beef, roast beef with red wine, burritos, burgers, beef chow mein, slow-braised lamb shoulder, Lancashire hotpot.



Truffle Cheddar, smoked buffalo cheese, aged Gouda, Gruyere, Leicester

