

GARBIN

SINCE 1956



WINES

ESTATE



NV Sparkling Chardonnay

- *"A perfect balance of fruit and freshness"*

Clean, refreshing sparkling wine with a silky texture and lively fruit expression. This wine delivers beautiful aromas of yellow apples, quince, honeydew and lemon with a touch of kiwi. Subtle notes of croissant, cream, almond and chamomile compliment the aroma profile.

On the palate, rich acidity blends with a touch of creaminess to create a delicate lemon curd flavour. Notes of mead and pineapple alternate with lemon and apples, creating a perfect balance of fruit and freshness. Silky smooth texture and persistent bead complete the lively character of the wine.

Winemaker notes

Chardonnay fruit for this popular sparkling wine was sourced from the family's Gingin vineyard in the Swan District. The grapes were harvested at 11 Baume. Our Grape varieties for sparkling wine are generally first to harvest to allow for natural acid balance and low Baume readings to ensure a secondary bottle fermentation.

A blend of 85% 2021 fruit with 15% 2020 allows this non-vintage to have some complexity and a fresh fruit-driven style.

For gentle extraction, we chose free-run juice and a 2-hour press. Then this traditional method of sparkling was tiraged in late 2021 with no oak treatment and has developed 6 months of aging with secondary yeast lees in the bottle introducing some classic French characteristics. Disgorged in early 2022.

This wine was produced with low chemical inputs and no pesticides.

Alc: 12.5%
Dosage: 10gms/L
Not vegan.



GARBIN ESTATE WINES
ESTABLISHED 1956

GARBIN

SINCE 1956



WINES

ESTATE

NV Sparkling Chardonnay wine experience

Wine lovers enjoying classic style sparkling will appreciate this wine.

Enjoy this Sparkling Chardonnay **chilled to between 8-10° C**. Lower temperature will bring up citrus and pineapple, while a bit warmer will help creaminess shine through.

This is a great celebratory wine, a fabulous alternative to Blanc de Blanc Champagne. At the same time, it is a very approachable wine for any occasion. It will work with a variety of foods, not only classic seafood. Use food pairings to elevate the experience or make it more casual.

Thanks to its structure, acidity and fruit profile, this wine can be enjoyed with a wide variety of foods. It will work well with dishes with high acidity, from lemon to tomatoes and vinegar dressings. Sweet and sour dishes will also be a good pair with or without chilli. This wine can work with mildly spicy dishes and complex flavours. But it will also be good with more delicate foods like fish.

Food pairings



Salads with balsamic vinegar or lemon dressing, guacamole, salsa, bruschetta, green mango and avocado dressing, chicken and orange salad, roasted Mediterranean artichoke stuffed with feta, red onions and capers, garlic roasted eggplant, hummus



Fish tacos with lime and coriander dressing, seafood in a creamy sauce, butter garlic shrimp, muscles with garlic and herb, crayfish topped with lemon or vinaigrette; poached fish (use coconut cream or tomato and basil sauce), ginger lemon fish



Vietnamese noodle salad, Vietnamese carrot salad, Chinese steamed pork buns, Korean pork



Capricciosa, Anchovy pizza, pineapple pizza



Seafood pasta in creamy garlic sauce with a squeeze of lemon, spaghetti puttanesca, pesto pasta



Lemon and herb chicken, sweet and sour chicken, pulled pork burger



Triple cream, truffle Brie, Camembert



Lemon tart, pineapple sorbet

