

GARBIN

SINCE 1956



WINES

ESTATE



NV Sparkling Chenin Blanc

- *"Lively and rich in fruit"*

This sparkling wine is lively and rich in fruit. It leads with peaches and cream aromas that are complimented with sweet pear and lemon marmalade and balanced by crunchy green apples for freshness. Apricot nougat completed the decadent fruit profile. Light notes of pistachio, baguette and chamomile give the wine dimension and structure. On the palate, the wine feels refreshing with flavours of yellow apples, peaches, orange peel, blood orange and mandarin. Despite the richness of sweet fruit notes, this wine is dry with good acidity to balance and restrain it. Fine beads and medium finish make this wine very compelling.

Winemaker notes

Chenin Blanc fruit for this well-received sparkling wine was sourced from the family's Estate vineyard in The Swan Valley. A blend of 85% 2021 fruit with 15% 2020 allows this non vintage to have green apples on the nose and pallet.

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.

For gentle extraction, we chose free-run juice and minimal press. This traditional method sparkling was tiraged in late 2021 with no oak treatment and has developed 3 months of aging with secondary yeast lees in the bottle. Disgorged in early 2022, this sparkling will compliment the Swan Valley's endeavor to make Chenin Blanc a hero variety.

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

Alc: 12.5%
Dosage: 15gms/L
Not vegan.



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NV Sparkling Chenin Blanc wine experience

Wine lovers that prefer aromatic white wines with medium acidity and silky, smooth texture will particularly enjoy this wine.

This sparkling is a perfect brunch wine as it will pair well with eggs, bacon, and mushrooms. Though it is great for any time of the day and year, many will find it to be an excellent cooler weather sparkling thanks to its rich fruit profile and silky texture.

Enjoy this sparkling **chilled to 8-10° C**. Lower temperature will accentuate acidity, while a bit warmer temperature will help the fruit aromas to shine through.

This wine is a great pair for seafood, crustaceans, grilled or hotpot, as it will match the rich flavour and delicate structure. Thanks to its fruit-forward profile this wine will go perfectly with moderately spicy dishes and sweet spice meals like Moroccan spice or Cajun spice. However, it is best with lean meats and fish and moderately aromatic dishes due to its delicate structure and medium to light acidity.

Food pairings



Rocket salad with mango dressing, Mediterranean couscous salad, garlic roasted vegetables, sweet potato chips, truffle arancini, zucchini flowers with ricotta, kale chips, eggplant Parmigiana



Barbecue prawns, grilled lobster, scallops, butter or chilli crab, garlic muscles, escargot, calamari rings, grilled octopus salad



Pesto pasta, zucchini risotto, scallop spaghetti, mushroom creamy pasta, tuna pasta, capricciosa pizza, Porcini pizza with truffle oil



Cesar salad, roasted chicken with steamed veg, garlic herb roasted turkey breast with orange, kangaroo tartar, pork belly, pork chops in honey cider sauce with roasted cauliflower, Moroccan chicken with green olives



Brie, triple cream, buffalo mozzarella, Chevre, Gorgonzola Dolce

