

GARBIN

SINCE 1956



WINES

ESTATE



NV Sparkling Merlot

- *"Deliciously juicy with good structure"*

This Sparkling Merlot is deliciously juicy with good structure. On the nose, it first bursts with raspberry compote, strawberry and cream caramel, red cherries and beetroot. Fruit is balanced with a subtle herbaceous character of raspberry leaf, savoury dried parsley and oregano.

On the palate, those notes are complimented with pomegranate, white pepper and wild red apple acidity.

This wine is dry with medium acidity and low fine-grain tannin. The wine's texture is creamy and smooth with fine beads. The medium-long finish leaves a subtle sensation of berries and rose petals.

Winemaker notes

Merlot fruit for this nice sparkling wine was sourced from the family's estate vineyard in The Swan Valley. It was picked early like all our grape varieties for sparkling wine, at 12 Baume. A blend of 85% 2020 fruit with 15% 2019, this non-vintage sparkling differs from common sparkling reds with Shiraz fruit in particular. It has spent 9 days open ferment skin and flesh contact before going into French oak barrels where it spent 9 months. This traditional method sparkling was tiraged in late 2022 and has developed 9 months of aging with secondary yeast lees in the bottle. Disgorged in June 2023.

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

Alc: 13%

Dosage: 15gms/L

Not vegan.



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NV Sparkling Merlot wine experience

This sparkling red is an excellent alternative to all-Australian Sparkling Shiraz for when a more refined and delicate fruit profile is required, with lower tannin but still good structure, which gives it great food pairing versatility.

Enjoy this Sparkling Merlot **chilled to between 8-10° C**. Lower temperature will accentuate bright red berry flavours, while a bit warmer will help the aromas of cream and light herbs to open up.

Our Sparkling Merlot is a perfect drink for any occasion from dinner at home to a Christmas Eve. This wine is dry but with a bit more residual sugar which makes it a great pair for sweet and sour dishes and various spices. It will work well with various Asian cuisines. The ideal level of spiciness for this wine is low to medium. It will be a perfect accompaniment for red meats, barbecues and grills. Vegetarian options with rich flavours are also an excellent pairing for this wine. As well as light desserts and fruit platters.

This Sparkling Merlot is a great choice for a dinner party from start to finish.

Food pairings



Garlic beetroot walnut dip, garlic veggie chips, roasted beetroot salad with rocket and asparagus, vegetable stir-fry with sesame oil and teriyaki sauce, vegetarian Pad Thai with peanuts and basil, vegetable biryani, classic roasted vegetables



Roasted mustard mackerel, white fish tagine, fish pie, pan-fried, smoked trout, horseradish and potato salad



Salami pizza, meat lovers pizza, pizza diavola (spicy pepperoni), porcini pizza with black truffle oil



Paella with chorizo, spaghetti bolognese, Cantonese soy sauce fried noodles, spaghetti with black olives and charred tomatoes, Singapore fried rice



Korean barbecue, pulled pork with sweet potato fries, beef nachos, spicy lamb with couscous, chicken biryani with saffron and yogurt, braised beef with caramelised onions and roasted potatoes, Peking duck, Szechuan or Mongolian beef, beef stroganoff, shepherd pie



Roquefort, Gorgonzola, Gruyere, smoked Cheddar, aged Manchego, Pecorino Romano, smoked Scamorza



Blackberry pie, scones with raspberry jam, maple syrup pancakes, cheesecake

