

GARBIN

SINCE 1956



WINES

ESTATE



NV Sparkling Rosé

- *"Energetic, lively, expressive"*

This refreshing sparkling wine fills the glass with expressive fruit, a touch of cream and croissant notes and lively acidity. It has qualities of both a good dry rosé and a fabulous traditional method sparkling.

On the nose, raspberry and strawberry cream aromas reminiscent of scones with butter and strawberry jam. It is followed by pomegranate and blood orange. More subtle notes of boysenberry, goji berry, rose petals and red apples add complexity and character.

On the palate, the fruit profile is joined by generous acidity, silky texture, energetic fine-grain bubbles and a long enticing finish.

Winemaker notes

Shiraz fruit for this trendy sparkling wine was sourced from the family's estate vineyard in The Swan Valley. A blend of 85% 2022 fruit with 15% 2021 that spent only 2 hours on skins and no oak treatment allows this non-vintage to have hints of strawberry on the nose and pallet. This traditional method of sparkling was tiraged in June 2023. The first batch was disgorged in July 2023 to maintain freshness with additional batches left to develop aging with secondary yeast lees in the bottle. This sparkling will complement the entire calendar year in particular spring and summer.

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 Rosé wine experience

This wine has the qualities of both delicious dry rosé and quality traditional method sparkling. Wine lovers who prefer either of those styles will enjoy this wine. As well as those who are only getting into rosé will find this sparkling to be a great introduction.

Enjoy this Sparkling Rosé **chilled to between 8-10° C**. Lower temperatures will accentuate acidity and freshness, while warmer will help the aromas of strawberries and cream open up.

This is a great wine for any occasion. It can bring an interesting twist to a classic celebratory drink or make a picnic even better. It is an all-season drink from winter dinner by the fire to summer shrimp barbecue with friends. It will be a star of any brunch and a boxing Day must-have.

This Sparkling Rosé has a good structure and balance of fruit flavours, acidity and silky texture to work with a variety of foods. For the best experience choose the food that is its equal in terms of richness of flavours and texture. This wine works well with dishes that have a bit of fat. It can pair well with mildly spicy dishes, from chilly to sweet spice and Moroccan spice. Sweet and sour dishes will find a good pair in this Sparkling Rosé. It even can work with more complicated pairings like umami, mushrooms, eggs and bitter greens. However, red meats should be approached with care as the wine favours lean, tender mildly seasoned meats.

Food pairings



Moroccan eggplant baked with cauliflower mash, vegetarian stir-fry, sweet and sour noodle salad, zucchini risotto, rocket salad with beetroot and feta



BBQ shrimp, butter crab, grilled salmon with sauteed lemon garlic kale and spinach, smoked salmon seaweed salad, seafood paella



Porcini pasta, seafood linguine, squid ink pasta



Asparagus baked in prosciutto and Parmesan, duck gratin, beef Bulgogi, sticky pork Bao buns, chicken salad with orange and fennel, tenderloin steak with fresh vegetable salad



Triple cream, buffalo mozzarella, Caciocavallo, Chevre (soft goat cheese) with dried apricots or quince paste, truffle Manchego, Gorgonzola Dolce



French crepes with strawberries and cream, apple strudel



Scones with cream and jam, eggs benedict and hollandaise sauce, sweet or savoury waffles, bacon and egg english muffin, smoked salmon and capers bagel

