

GARBIN



ESTATE



NV Sparkling Semillon

- *"Elegant and complex"*

This sparkling wine is elegant and complex, with layered aromas. On the nose, it starts with classic aromas of apricot Danish, lemon and yellow apples followed by fresh notes of chrysanthemum and Sicilian olives with a touch of sea shells minerality. As the wine opens up it displays more variety of fruit aromas like mango, sweet pear, passion fruit, poached peach, and lemon meringue, preserved by fermentation in neutral vessels. The rich fruit profile of this wine is well balanced with medium acidity and fine beads that give it a refreshing feeling.

This NV Sparkling Semillon is dry with a buttery texture and medium length.

Winemaker notes

Semillon fruit for this 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 the typical lemon, lime profile. For gentle extraction, we chose free-run juice and minimal press. This traditional method sparkling was tiraged in late 2022 with no oak treatment and has developed 3 months of aging with secondary yeast lees in the bottle. Disgorged in early 2022, this sparkling Semillon is always a quiet achiever.

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

Alc: 12.5%

Dosage: 10gms/L

Not vegan.



GARBIN ESTATE WINES
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NV Sparkling Semillon experience

This wine is a great all-year-round sparkling wine and will elevate any food experience and occasion. It will satisfy various tastes but will be particularly enjoyed by wine lovers who prefer Blanc de Blanc style of wines, fruit-driven wines with minimum to no oak influence.

Enjoy this Sparkling Semillon **chilled to between 8-10° C**. Lower temperatures will bring up lemon and apple notes, while a bit warmer will help open up aromas of Danish and tropical fruit.

It's a great "all-season" sparkling that delivers good structure and fruit profile without losing freshness. Balance of acidity, structure and distinct notes of pastry and toasted fruit notes makes it good to pair with savoury foods. While beautiful fruit profile work well with more delicate foods like sushi, light meats and, of course, mild to medium spicy dishes. Acidity will balance out cuisines with a lot of sweet and sour tastes. This wine is a perfect find for a foodie as it gives an infinite space for pairing experiments. It is also a great addition to an entertainers wine collection as it will be enjoyed by everyone with a variety of foods.

Food pairings



Mango salad, sweet potato salad, rocket salad with pear and shaved Pecorino, seaweed salad, roasted cauliflower (with cheese or paprika), grilled veg with lemon dressing, rice stuffed capsicum, zucchini stir with tomatoes, bread stuffed artichoke, eggplant stir-fry, bruschetta



Sushi, smoked salmon noodle salad, sweet potato gnocchi, fried calamari, sword fish steak with lemon dukkah green beans and broccolini, clams in garlic tomato, shrimp cocktail



Spaghetti al limone, penne puttanesca, tomato sauce pasta or Spaghetti bolognese, tuna pasta, prawn gyoza, Vietnamese shrimp tacos



Pizza Margarita, anchovy pizza, quattro formaggi



Roast chicken stuffed with garlic potato mash, chicken curry, chicken francese (chicken cutlets in a savoury lemon-butter sauce, chicken Kiev, roasted pork with coleslaw, Portuguese pork alentejana, grilled pork with balsamic caramelised pears, Souvlaki, Singapore noodles, Korean barbecue



Marinated Manchego with orange preserve, Brie, Camembert, Mozzarella, Cheddar, truffle Manchego

