

GARBIN

SINCE 1956



WINES

ESTATE

2023 Verdelho

- *"Perfect balance between ripe fruit and zesty acidity"*

On the first nose, this wine introduces the aromas of guava and white blossom, green pear and apple, tropical fruit. As it develops more deep fruit aromas are coming through: quince, stone fruit, lemon sherbet, finishing with light limestone minerality.

On the palate, it is a perfect balance between ripe fruit and zesty acidity making you salivate and want for more. Flavours of peach, quince, pear are dancing with lemon-lime, gooseberry and pineapple.

This wine is medium acidity, medium-bodied, with a silky texture and medium length.

Winemaker notes

Verdelho fruit for this popular wine style was sourced from the vineyard of Garbin Estate situated in the foothills of the Darling Range to the north of Perth and grown with low chemical inputs and no pesticides.

2023 vintage was a particularly cooler season than what we're used to here in Perth. Winter rainfall was nearly average for Greater Perth. Spring rainfall was closer to average and had only 8 days over 30 degrees the entire Spring. Summer was dry and warm but not scorching. It was the third-driest summer on record and the driest since summer 2009-2010 for central Perth. Only 2 days above 40 degrees for summer, incredible.

Machine harvested on the 1st February, 2-hour press cycle into stainless steel tank with minimal fining and filtering to achieve the clarity of the wine.

This Verdelho was bottled immediately after vintage to retain its lively, fresh palate and varietal fruit characteristics. A well balanced and much sought after wine, great for drinking and enjoying now.

13.3% Alc.
Not vegan.



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2023 Verdelho wine experience

Wine drinkers who love aromatic, ripe, "southern" wines but wish they had more acidity backbone will particularly enjoy this wine. Those who prefer "bone dry" wines will be satisfied with the refreshing feel left by the high acidity of this wine. **A must-try for the lovers of Riesling, Gewurztraminer, South-Italian wines and who wish their Pinot Grigio was a bit more pronounced** and those who love Gruner Veltliner acidity but wished it had more rich fruit.

Enjoy this Verdelho **chilled to between 8-10° C**. Lower temperature will accentuate citrus, grassiness and minerality, while a bit warmer will help the aromas of quince and manuka honey to open up.

This is a great wine for cold and warm days for a light mood and a variety of food. Picnics and grills are its best friends.

Thanks to the balance of honey and acidity, this Verdelho will be great with **more complex flavours** like grilled or smoked, sweet and sour dishes. It will be great with such difficult pairings like kale and mushrooms. For the meats opt-in for **poultry or delicate lamb**. It will work well with tomato and lemon-based sauces. However, due to the high acidity and zesty quality of this wine, opt-in for **low to mildly spicy** dishes like chilli. Too much spice will accentuate the acidity even more and overpower the fruit.

Food pairings



Mediterranean roasted artichoke with feta; stuffed baked capsicum, ratatouille, char-grilled eggplant, "pan con tomate" (Spanish grilled tomato bread); pan-fried asparagus and carrot with dukkah, roasted zucchini capsicum and halloumi salad; kale sauteed with lemon and garlic.



Smoked salmon Vietnamese salad; grilled fish with veggie mix baked in dill, garlic butter, chargrilled garlic prawn; Boston chowder.



Artichoke and anchovies pizza; white pizza; quattro formaggi; fish/seafood pie.



Fettuccine with creamy seafood and garlic; gnocchi with creamy or tomato sauce; mushroom risotto; charred capsicum risotto with tuna, squid ink linguine.



Chicken with sauteed mushrooms; herbs roasted whole chicken; honey-roasted duck with cauliflower mash, chicken shawarma; lamb or chicken kebab.



Truffle double cream cheese, cheddar cheese, manchego, pecorino, blue cheese from soft to hard, Gruyere.

