

Bloody Shiraz Gin Caviar

Yarra Valley Caviar x Four Pillars Bloody Shiraz Gin is made using premium first harvest Atlantic Salmon roe. The process involves salting and steeping the first harvest roe in Bloody Shiraz Gin for 24 hours, before the pearls are drained, tinned and gently pasteurized. The finished product has the signature shaped pearl Yarra Valley Caviar is regarded for which is plump and has transformed to bright burgundy in color; its fine membrane allowing the 'pop' and burst of flavor. The flavor profile starts with beautiful soft citrus notes, along with juniper and cassia. The gentle spice of coriander seed and native Tasmanian Pepperberry comes through with the salty burst and pop of the roe, while the lingering aroma of the Bloody Shiraz Gin is subtle yet present. This roe is best served very cold or alongside crisp cold seafoods such as pacific oysters, light white fish sashimi, or even buttered white bread.



Product Details

Item	752328
Brand	Yarra Valley
Sold By	EA
Pack Qty	1
Pack Size	25 G
Case GTIN/EAN/UPC	N/A
Country of Origin	Australia
Shelf Life from Production	8-10 weeks
Storage	Refrigerated
Kosher	Yes
Ingredients	Salmon caviar infused with Four Pillars Bloody Shiraz Gin.
Flavor	Citrus, Juniper & Cassia
Availability	January - December