

Bloody Shiraz Gin Caviar

Bloody Shiraz Gin Caviar by Yarra Valley Caviar and Four Pillars Bloody Shiraz Gin is crafted using premium first harvest Atlantic Salmon roe. The process involves salting and soaking the roe in Bloody Shiraz Gin for 24 hours, resulting in plump pearls with a bright burgundy color. These signature-shaped pearls, known for their burst of flavor, offer a taste experience starting with soft citrus notes, juniper, and cassia. The spice of coriander seed and native Tasmanian Pepperberry enhances the salty burst of the roe, complemented by a subtle yet present aroma of Bloody Shiraz Gin. Best enjoyed chilled, this caviar pairs excellently with cold seafood like pacific oysters, white fish sashimi, or buttered white bread.



Product Details

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Yarra Valley
EA
1
25 G
N/A
Australia
8-10 weeks
Refrigerated
Yes
Salmon caviar infused with Four Pillars Bloody Shiraz Gin.
Citrus, Juniper & Cassia
January - December
https://bit.ly/3RjhcRE