



CHALICE BRIDGE
MARGARET RIVER
FINE WINES

tasting notes

Cabernet Sauvignon Merlot 2004

WINEMAKER

Janice McDonald (Consultant)

REGION

Margaret River Single Vineyard

COLOUR

Dark cherry coupled with some enlightening ruby highlights.

NOSE

Perfumed red berries with lovely dark chocolate notes overlaying the biscuity nuances.

PALATE

Outstanding palate length which lingers on with cascading rich fruit, chocolate and generous rhubarb flavours. Red fruits layered over raspberry chocolate sweetness.

FOOD

Pour yourself a large glass of this when you enjoy it with Marinated Kangaroo fillet.

CELLARING

This wine a pleasure to drink young, yet further complexity can be achieved with cellaring up to 5 years.

VINTAGE NOTES

The wines were fermented on skins to dryness. The blend of 90% Cabernet Sauvignon and 10% Merlot was matured in French oak for 12 months before being bottled under screw cap. The wines received 6 months bottle maturation prior to release.

ALC/VOL

14.0%

94 points James Halliday 2007 Australian Wine Companion

Seasoned Kangaroo Fillet

Ingredients

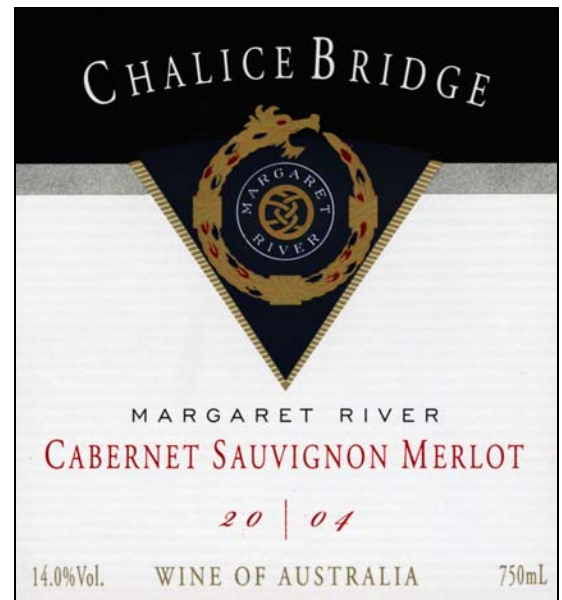
8 medium-large Spanish Onions (Sliced Quite Thick)
30ml Red Wine
50g Butter
½ cup Thyme
½ cup Sage
½ cup Parsley (Finely Chopped)
Salt
Pepper
2 bunches English Spinach
Olive Oil

Method

1. Combine kangaroo ingredients and marinate overnight.
2. Make sure BBQ is very hot and place kangaroo on hot plate for about 2-3 minutes each side.
3. When cooked leave to rest for about ten minutes to help blood move back to the centre of the loin. Should be eaten medium/rare as kangaroo has very little fat and it will toughen if overcooked.

Serve with your favourite salad or vegetables.

Courtesy Lifestyle Food



James Halliday 2009 Australian Wine Companion - 5 Star Winery

For more information on [Chalice Bridge](#) contact:

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