



CHALICE BRIDGE
MARGARET RIVER
FINE WINES

tasting notes

Shiraz 2004

WINEMAKER

Janice McDonald (Consultant)

REGION

Margaret River Single Vineyard

COLOUR

Deep ruby with consistent brightness and cherry red hues.

NOSE

White pepper, black cherry and cinnamon aromas.

PALATE

Cool climate Shiraz allows the red berry flavours to develop with a richness of flavour on the palate that is great fruit, conserve-like and chocolaty.

FOOD

Just has to go with Amelia Park lamb. The peppery and berry fruit flavours will accentuate the delicacy of this superb West Australian 'icon' lamb.....must be served pink!

CELLARING

Cooler climate berry and white pepper characters make this wine a pleasure to drink young, yet further complexity can be achieved with cellaring up to 5 years.

VINTAGE NOTES

Picked from vines bearing at 7T/Ha, the wines were fermented on skins to dryness. Maturation was in French (approx 70%) and American oak (30%) 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 2009
Australian Wine Companion

Huon Hooke 4 Stars – Top 100 New
Australian Gourmet Traveller
Wine - January 2008 Releases

94 points James Halliday 2007
Australian Wine Companion

SILVER 2006 Qantas Mt Barker Wine
Show of Western Australia

SILVER 2006 Macquarie Bank
Sydney Royal Wine Show

AMELIA PARK HERB CRUSTED LAMB

Ingredients

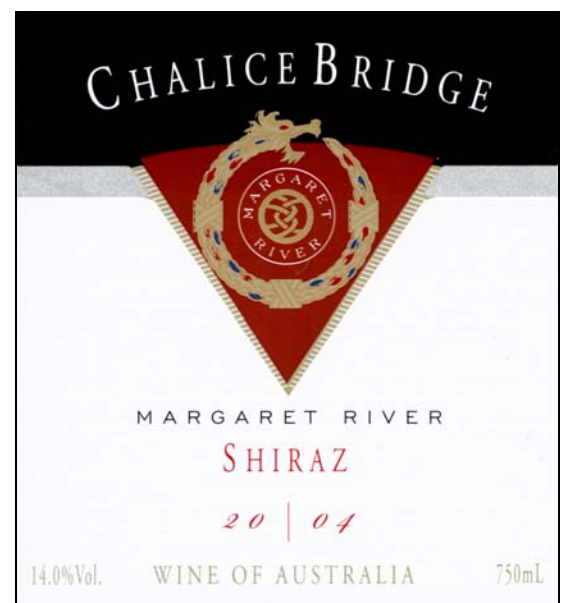
4 x 3 French-trimmed lamb cutlet racks
¼ cup fresh wholemeal breadcrumbs
1 tbsp fresh rosemary, finely chopped
1 tbsp fresh flat-leaf parsley, finely chopped
2 tsp fresh thyme, finely chopped
3 cloves garlic, crushed
3 tsp pesto

Method

1. Preheat oven to 200°C fan forced
2. Combine breadcrumbs, herbs, garlic and pesto in a bowl. Using hands, press breadcrumb mixture onto lamb racks, cover; refrigerate until required.
3. Place lamb in shallow baking dish and roast uncovered for 10 minutes.
4. Reduce oven temperature to 150°C; cook for a further 15-20 minutes until lamb is still pink.
5. Stand lamb for 5 minutes before cutting racks into cutlets or serve as a rack.

Serve cutlets with roasted Mediterranean vegetables.

James Halliday 2009 Australian Wine Companion - 5 Star Winery



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

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