



CHALICE BRIDGE
MARGARET RIVER
FINE WINES

tasting notes

Shiraz Cabernet Sauvignon 2004

WINEMAKER

Janice McDonald (Consultant)

REGION

Margaret River Single Vineyard

COLOUR

Deep burgundy colouration with brilliant ruby hues.

NOSE

The fine blend of Shiraz and Cabernet Sauvignon display wonderful characters of blackberries, raspberry and mulberries on the nose.

PALATE

The palate has tremendous length, persistence and power with a sweet concentrated luscious fruit mouth feel, with very fine fruitcake complexity. The plummy overtones give way to beautiful black fruits and cassis.

FOOD

The Shiraz Cabernet will go beautifully with grilled quail and a tomato salad.

CELLARING

Cooler climate berry and white pepper from the Shiraz and black berry characters from the Cabernet make this wine a pleasure to drink young. This wine is well worth cellaring for 5-10 years to fully realize the potential.

VINTAGE NOTES

Select parcels of Shiraz and Cabernet Sauvignon were picked from vines bearing at 7T/Ha. The fruit was crushed and fermented on skins to dryness. Maturation was in French (approx 90%) and American oak (10%) for 12 months before being bottled under screw cap. The two varieties are kept separate through the process and finally blended to produce the ultimate marriage of flavours. The wines received 24 months bottle maturation prior to release.

ALC/VOL

14.0%

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| 91 points | James Halliday 2007 Australian Wine Companion |
| SILVER | 2006 Qantas Mt Barker Wine Show of Western Australia |
| SILVER | 2005 Burswood Perth Royal Wine Show |
| SILVER | 2005 Australian Small Winemakers Show |
| SILVER | 2005 Margaret River Wine Show |

Grilled Quail with Tomato Salad

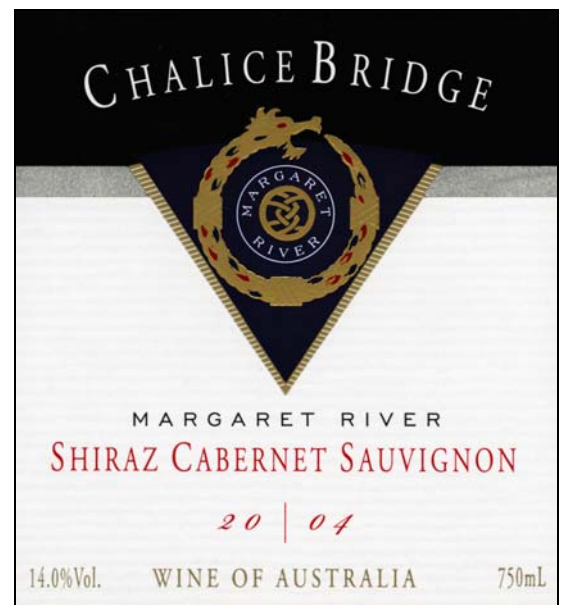
Ingredients

4 Quails
1 teaspoon Fennel Seed
3 teaspoons Coriander Seeds
Sea Salt
Freshly Ground Black Pepper (To Taste)
6 Cloves Garlic
½ Spanish Onion (Roughly Chopped)
4 teaspoons Paprika
2 tablespoons Continental Parsley
1 cup Coriander Leaf
1 Lemon (Juiced)
200ml Extra Virgin Olive Oil
2 large Ripe Tomatoes
Red Wine Vinegar (To Taste)
Lemon

Method

1. Toast the coriander and fennel then pound in a mortar and pestle.
2. Add the garlic, onion, paprika, parsley, coriander, lemon and olive oil and mix well.
3. Split the quails in half and flatten.
4. Coat the quails in the spice mix (leave to marinate).
5. Heat a little olive oil in a non-stick pan and cook the quails about 3 minutes on the first side and 5 minutes on the second, then rest the birds for 5 minutes.
6. As the quails are resting, slice the tomatoes into 6 thick slices each and arrange on two plates.
7. Sprinkle with salt, pepper, a dash of extra virgin olive oil and a splash of red wine vinegar.
8. Serve the quails on top of the tomato salad with a little extra pepper and a squeeze of fresh lemon.

James Halliday 2009 Australian Wine Companion - 5 Star Winery



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