



CHALICE BRIDGE  
MARGARET RIVER  
FINE WINES

# tasting notes

## Cabernet Sauvignon 2005

### WINEMAKER

Bob Cartwright (Consultant)

### REGION

Margaret River Single Vineyard

### COLOUR

Deep red appearance with some enlightening purple hues.

### NOSE

Blackcurrant and mulberries.

### PALATE

Sweet red and black fruits, as the mid palate intensity is balanced with silky tannins and controlled French oak.

### FOOD

A prime scotch fillet with sautéed button mushrooms and a hint of garlic will bring out the best in this Cabernet. Serve with gourmet jacket sea salt and rosemary potatoes.

### CELLARING

This classy Margaret River Cabernet will only get better with age. Cooler climate red berries and chocolate will make for great drinking as a young wine yet greater rewards will result with cellaring up to 7 years.

### VINTAGE NOTES

The fruit was picked from vines bearing at 8T/Ha and the wines were fermented on skins and pressed just prior to dryness. The final fermentation and maturation was in French oak for 12 months before preparation for bottling under screw cap. The wines received 12 months bottle maturation prior to release.

### ALCVOL

14.5%

Winestate Magazine **4 Stars**  
May/June 2008

Ray Jordan **"A quality example of  
Margaret River cabernet"**  
VITA Magazine  
Spring 2007

### SCOTCH FILLET AND MUSHROOMS

#### Scotch Fillet

2 kg piece of scotch fillet  
2 tablespoons olive oil  
1 tablespoon Dijon mustard  
1 clove of garlic, crushed  
sea salt and cracked black pepper

#### Mushrooms

2 tablespoons olive oil  
2 tablespoons butter  
4 cloves of garlic, finely chopped  
750g button mushrooms,  
2 tablespoons verjuice  
2 tablespoons chopped fresh parsley

#### To Serve

400g thick crème fraiche  
¼ cup chopped fresh chives

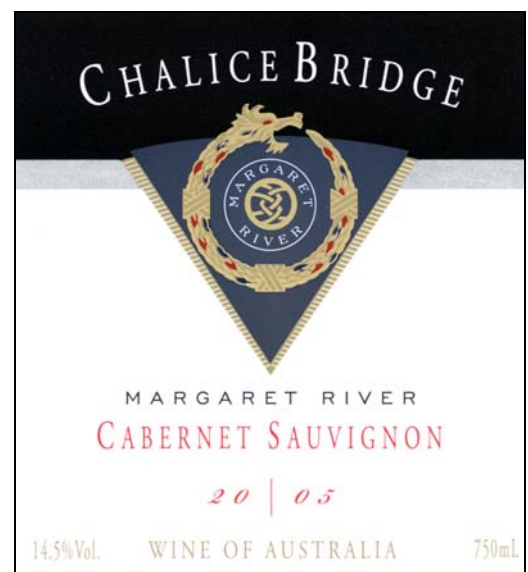
Preheat oven to 200°C. Combine olive oil, mustard and garlic together in a small bowl and rub over the beef. Season well. Heat a large ovenproof frying pan or baking dish over a high heat. Sear the beef on all sides (total of 4 minutes) and place in the oven for 10 minutes. Reduce heat to 150°C and cook for a further 1 hour for medium. When cooked to your liking, remove from the pan, cover with foil and set aside to rest.

In a small bowl combine the crème fraiche and chives, cover and refrigerate until needed.

Drain off the excess liquid from the beef-baking dish and return the fat to the pan. Place over a medium high heat and add remaining olive oil and butter. Toss in the mushrooms and garlic and fry until soft. Add the verjuice and seasoning. Reduce slightly and stir through the parsley.

Slice the beef into 1 cm thick slices and serve on a platter surrounded by the rosemary and sea salt potatoes and mushrooms. The chive crème fraiche can be served on the side.

James Halliday 2009 Australian Wine Companion - 5 Star Winery



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