



CHALICE BRIDGE

MARGARET RIVER
FINE WINES

tasting notes

Calamus Red 2005 [Shiraz, Merlot, Cabernet Sauvignon]

WINEMAKER

Bob Cartwright (Consultant)

REGION

Margaret River Single Vineyard

COLOUR

Classic dark cherry with striking purple highlights throughout.

NOSE

Numerous amounts of spice and white pepper.

PALATE

This wine shows wondrous intensity of red berries, with plum notes and a balanced, well rounded mouth feel. The acid is harmonious with the sweet fruit and silky tannins that make this wine the classic that it is.

FOOD

The Calamus Red is perfectly suited for Classic Lamb Shanks with pasta.

CELLARING

This wine is intended to be a drink now proposition with a cellar potential of 3-5 years. So enjoy it today with family and friends, with its generous fruit flavours, and soft, smooth mouth feel.

VINTAGE NOTES

Blend of Shiraz 66%, Merlot 22%, Cabernet Sauvignon 12%. All varieties were picked separately and fermented to dryness on skins in stainless steel. The oak used is predominantly French with a small percentage of American chips. The varieties are blended and then matured in stainless steel vats for 6 months. The blend was filtered and fined prior to bottling before spending a further 10 months in bottle prior to release.

ALC/VOL

13.5%

SILVER 2007 Qantas Wine Show of
Western Australia

September/October 2007
Winestate Magazine 4 ½ Stars, Top in Category

Peter Forrestal
STM Magazine April 20th 2008 Top 100 Winter Wines
Rated 17/20

SCOOP Magazine
Autumn 2008 SILVER (17.5/20)

CLASSIC LAMB SHANKS

Ingredients

4 lamb shanks
4 sprigs parsley
4 sprigs rosemary
8 small cloves garlic, peeled
2 tbsp extra virgin olive oil
250ml red wine
2 tbsp grated carrot
1 leek, finely sliced
1 tbsp finely chopped celery
1 kg ripe tomatoes (or equiv canned tomatoes)
500g pasta of your choice

Method

Fold over each lamb shank and tie up with butchers or other food safe string.

Insert a sprig of parsley and rosemary, and a couple of cloves of garlic into each crack.

Brown in olive oil on both sides.

Reduce heat, remove shanks and deglaze pan with splash of red wine. Add carrot, celery and leek and simmer gently for 5 minutes. Cut flesh from tomatoes, slice and put in with other vegetables.

Strain the remaining tomato centres through sieve into pan. Put shanks into the sauce, cover tightly and simmer gently for about 2 hours.

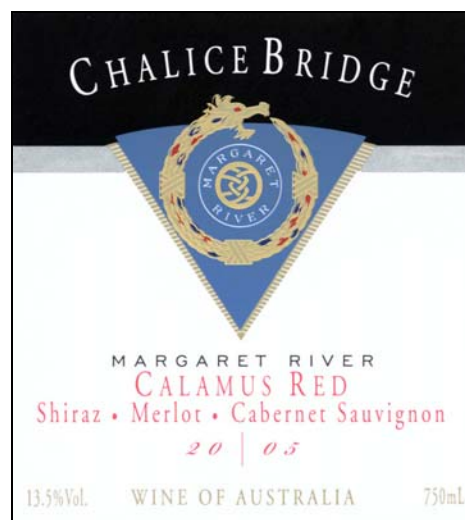
Cook pasta in lots of boiling water.

Serving

Remove meat from shank bones, discard herbs and string. Put lamb meat on pasta and smother with rich tomato sauce.

Courtesy Ian Parmenter

James Halliday 2009 Australian Wine Companion - 5 Star Winery



For more information on [Chalice Bridge](http://www.chalicebridge.com.au) contact:

T: +618 9433 5200 F: +618 9433-5211

E: admin@chalicebridge.com.au www.chalicebridge.com.au