

tasting notes

Chardonnay 2005

WINEMAKER

Bob Cartwright (Consultant)

REGION

Margaret River Single Vineyard

COLOUR

Golden straw.

NOSE

Soft honey with nectarines and melon.

PALATE

With the first taste, this wine takes the experience to another level. The creamy palate seduces with fresh figs, citrus, rock melon and vanilla and finishes with exceptional length.

FOOD

Tasmanian Smoked Salmon and Avocado Salad would be a perfect match to this buttery Chardonnay.

CELLARING

If you wish. But, really, buy something that is two years old and there is no time like the present! Otherwise 3-4 years.

VINTAGE NOTES

Aged for 9 months in St Martin oak from France, this barrel fermented 2006 Chardonnay has been hand crafted by Mr. Bob Cartwright himself. Left on lees for 8 months and stirred fortnightly, the treatment that this premium Chardonnay received is a class above the rest.

ALC/VOL

13.5%



CHALICE BRIDGE

MARGARET RIVER
FINE WINES

SMOKED SALMON WITH AVOCADO

Ingredients

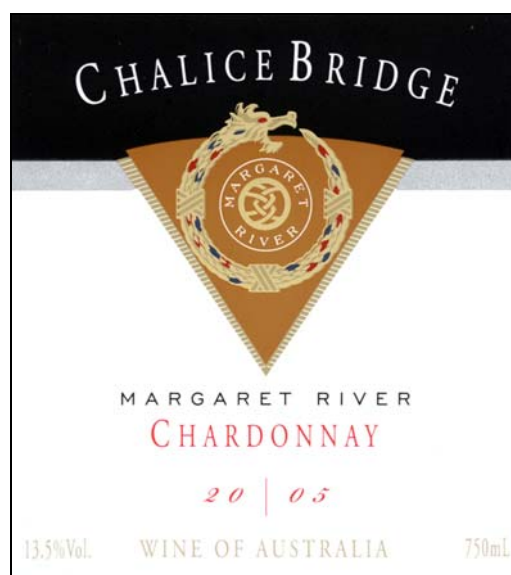
200g Tasmanian sliced smoked salmon
1 red capsicum
1 lemon
1 bunch of chives
2 kiwi fruit
1 ripe avocado
1 lemon
1 bunch of basil
Ground black pepper
200g small ripe tomatoes

Method

1. Dice the capsicum, tomatoes and avocado. Combine with the mayonnaise, a good squeeze of lemon juice and some chopped herbs. Mix gently and season with ground pepper.
2. Take three slices of smoked salmon and lay them overlapping on a board.
3. Place a heaped teaspoon of avocado salad in the centre and fold the salmon slices over to form a parcel.
4. Place on an entree dish and garnish with sliced tomato, sliced kiwi fruit and a sprig of basil.

Courtesy of TASSAL

James Halliday 2009 Australian Wine Companion - 5 Star Winery



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