



CHALICE BRIDGE  
MARGARET RIVER  
FINE WINES

# tasting notes

## Merlot 2005

### WINEMAKER

Bob Cartwright (Consultant)

### REGION

Margaret River Single Vineyard

### COLOUR

Mid cherry appearance.

### NOSE

Raspberry and black cherry on the nose give way to cedar and cigar notes with a hint of violets.

### PALATE

As the sweet, red fruit rolls across the tip of the tongue, the lovely, intense red berries, plums and rhubarb are masterfully balanced with the silky tannins that can also be tasted within these layers of flavour.

### FOOD

The perfect compliment for a pan-seared boneless duck breast with softened figs.

### CELLARING

An amazing array of fruits can be seen from dark plums to black berries make this wine a pleasure to drink young. Further complexity can be achieved with cellaring up to 8 years

### VINTAGE NOTES

Merlot is the first red to be picked at Chalice Bridge, with the crop regulated to produce a maximum of 9T/Ha. The crushed fruit was fermented on skins and transferred to barrel for the final fermentation to dryness. Maturation was in French oak for 12 months before being bottled under screw cap. The wines received 12 months bottle maturation prior to release.

### ALC/VOL

14.5%

2007 Royal Melbourne Wine Show **SILVER**

2007 Royal Hobart Wine Show **SILVER**

John Jens **Rated 18.2/20**  
Joondalup Weekender  
January 2008

### DUCK BREAST WITH SOFTENED FIGS

#### Ingredients

- 1 tsp sea salt
- 2 tsp Sichuan peppercorns
- 4 (about 120-180g each) duck breasts
- 1 tsp olive oil

#### Fig Sauce

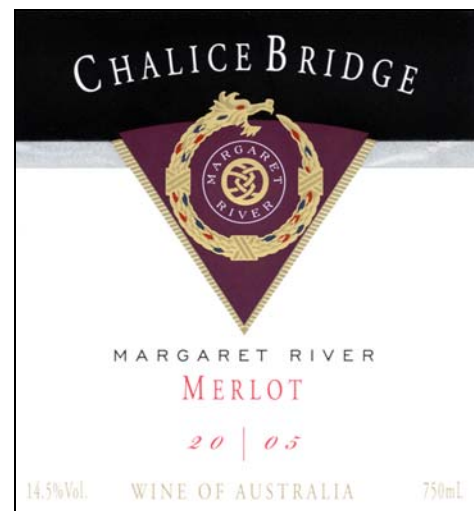
- 150ml red wine
- 2 tbs brandy
- 1 cinnamon stick
- 3 cloves
- 1 star anise
- 1 orange, juiced
- 1 tsp Dijon mustard
- 3 tbs redcurrant jelly
- 825g sliced softened figs

#### Method

1. Preheat oven to 150°C.
2. Crush the salt and peppercorns together in a mortar and pestle. Use a small, sharp knife to score the skin of the duck breasts (this allows the fat to soak into the breasts and tenderise the meat). Spread the salt and pepper over each duck breast.
3. Heat the oil in a non-stick oven-proof frying pan over medium heat. Add the duck, skin-side down, and cook for 6-8 minutes (don't let it colour too quickly). Turn the breasts over and place the pan in the oven for a further 5 minutes. Carefully remove from the oven and baste with the fat in the pan. Set aside for 5 minutes to rest.

To make the sauce, place the wine, brandy and spices in a medium saucepan. Bring to boil, and then reduce heat to low and simmer for 10 minutes. Add orange juice, then return to boil. Reduce heat to low and simmer for 2-3 minutes. Stir in the mustard, redcurrant jelly and figs. Remove the cinnamon stick and star anise and pour over the duck.

James Halliday 2009 Australian Wine Companion - 5 Star Winery



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

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

E: [admin@chalicebridge.com.au](mailto:admin@chalicebridge.com.au) [www.chalicebridge.com.au](http://www.chalicebridge.com.au)