

tasting notes

Shiraz 2006

WINEMAKER

Bob Cartwright (Consultant)

REGION

Margaret River Single Vineyard

COLOUR

Rich black cherry with brick red hues.

NOSE

The nose is lifted and full of violets, spice and white pepper. The spice and white pepper is characteristic of the southern Margaret River location of the Chalice Bridge single vineyard Estate.

PALATE

A full and rich palate, showing lovely up front dark cherry and spice characters. As on the nose, white pepper abounds with unobtrusive and well integrated French oak. Lingering flavours of cherry oak carrying through to layers of velvety soft tannins.

FOOD

This cool climate Shiraz will be perfect for a nice seasoned venison fillet with some char-grilled asparagus.

CELLARING

Cooler climate berry and white pepper characters are the hallmark of the fruit produced off the Chalice Bridge single vineyard estate, located in Rosa Glen, in the southern region of Margaret River. This wine is a pleasure to drink young, yet further complexity can be achieved with cellaring up to 10 years.

VINTAGE NOTES

The Shiraz was picked at 13.1 Baume. A wet cold summer meant very slow ripening and as a result fruit was harvested with delicate flavours, resulting in wines that are lighter bodied than is typical in Margaret River, but true to character.

Before the end of fermentation (around 3 Baume) a selection of new barrels from each tank were run off to finish the fermentation in the barrels. This process is used to add a barrel ferment dimension to the wine and also concentrates the remaining juice, as it has more skin contact than before. Maturation was in French (approx 70%) and American oak (30%) for 12 months before fining and bottling under screw cap. The wines received 12 months bottle maturation prior to release. - *Bob Cartwright (Consultant Winemaker)*

ALCVOL

13.5%

2009 Royal Hobart Int. Wine Show GOLD Medal
Huon Hooke 4/5 Stars
Gourmet Traveller Wine
June/July 2009

Winestate Magazine Nov/Dec 2008 4.5 Stars- Equal Top in Category
2009 Royal Sydney Wine Show SILVER Medal
2008 Royal Melbourne Wine Show SILVER Medal



CHALICE BRIDGE
MARGARET RIVER
FINE WINES

Seasoned Venison with Char-Grilled Asparagus & Micro-Leaf Salad

Ingredients

1 venison fillet or loin (450g)
2 teaspoons bush tomato seasoning
1 tablespoon extra virgin olive oil

Char-Grilled Asparagus

200g asparagus
2 tablespoons lemon myrtle-infused olive oil
Salt and pepper

Micro-leaf Salad

60g micro leaves (baby salad leaf)
2 teaspoon Dijon mustard
1½ tablespoons lemon myrtle infused olive oil
½ lemon, juiced
salt and pepper to taste

Method

1. Preheat grill plate to hot.
2. Sprinkle venison with native seasonings and rub with olive oil.
3. Sear all over until well browned on the outside.
4. Remove from heat, cover with foil and rest for at least 10 minutes.
5. Slice and serve with char-grilled asparagus and salad.

Venison, as a very lean meat, is best kept very rare to ensure maximum tenderness

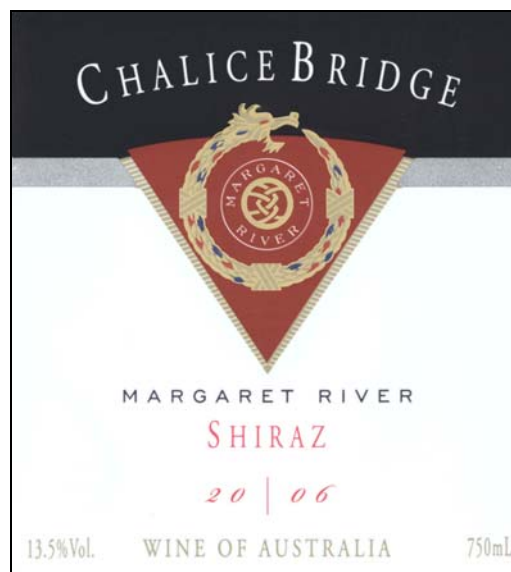
Char-grilled Asparagus

1. Snap ends off asparagus and cook on a heated, lightly oiled grill plate (or barbecue) for about 5 minutes or until browned and tender.
2. Serve drizzled with olive oil, season to taste.

Micro-leaf Salad

1. In a medium-size mixing bowl, whisk to combine mustard, lemon oil, lemon juice and season to taste.
2. Just before serving, toss baby leaves in dressing.

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 www.chalicebridge.com.au