



CHALICE BRIDGE
MARGARET RIVER
FINE WINES

tasting notes

Cabernet Sauvignon 2006

WINEMAKER

Bob Cartwright (Consultant)

REGION

Margaret River Single Vineyard

COLOUR

Medium garnet with some enlightening purple hues.

NOSE

A nice blend of rich dark cherries, cherry plum and some mint, with a touch of cedar to finish.

PALATE

Nicely weighted fruit characters of violet and raspberry can be seen, with some finely balanced French oak. With soft tannins and beautifully balanced acid, the finish is nice and clean.

FOOD

A prime scotch fillet with sautéed button mushrooms and a hint of garlic will bring out the best in this Cabernet, and gets the stamp of approval from consultant winemaker Bob Cartwright as dish of choice. 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. But, to get the most out of this wine, put it away for 3-5 years to allow greater intensity and complexity in the flavours to develop.

VINTAGE NOTES

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 blend and also concentrates the remaining juice, as it has more skin contact than before. 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. The end result is a magnificent Margaret River Cabernet Sauvignon with intense fruit flavours, coupled with carefully integrated French oak. - *Bob Cartwright (Consultant Winemaker)*

ALC/VOL

13.5%

New Release

Scotch Fillet with Sautéed 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

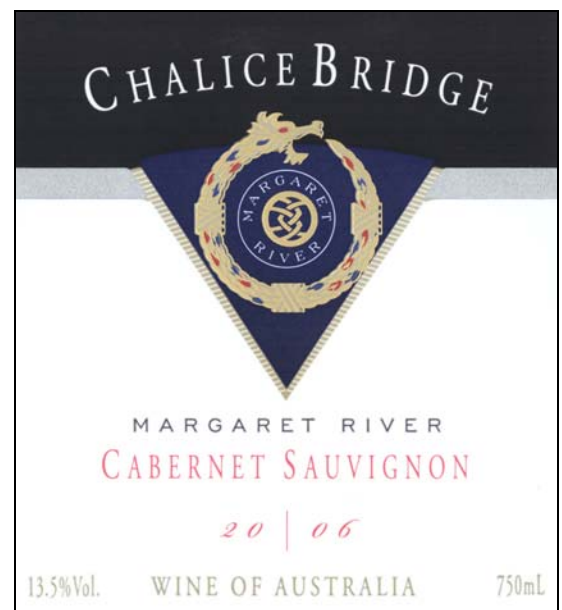
Preheat oven to 200°C. Combine olive oil, mustard and garlic together in a small bowl and rub over the beef. Season well. Heat a large ovenproof frying pan or baking dish over a high heat. Sear the beef on all sides (total of 4 minutes) and place in the oven for 10 minutes. Reduce heat to 150°C and cook 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



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

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

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