



CHALICE BRIDGE
MARGARET RIVER
FINE WINES

tasting notes

Calamus Red 2006 [Cabernet Sauvignon, Merlot]

WINEMAKER

Bob Cartwright (Consultant)

REGION

Margaret River Single Vineyard

COLOUR

Rich ruby red with striking purple highlights throughout.

NOSE

The nose is quite intense and full, with some spice and mint on top of a delectable mixture of chocolate, raspberry and dark cherries.

PALATE

The palate is soft and round with a nice richness to it, aided by the addition of Merlot to the Cabernet, showing flavours of dark fruits along with some beautiful Margaret River spice. As a young, fresh, easy drinking wine, the style is lighter but still full of flavours and silky tannins to make this wine a classic Margaret River blend.

FOOD

The Calamus Red is perfectly suited for Classic Lamb Shanks with pasta. Or for something more casual, this wine makes a great addition to any BBQ or pizza night.

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 Cabernet Sauvignon 80%, Merlot 20%. 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.

After the three varieties have been blended at the end of vintage, oak additives were used and the blend was matured in stainless steel vats for 6 months. The blend was then filtered and fined prior to bottling before spending a further 12 months in bottle prior to release. - *Bob Cartwright (Consultant Winemaker)*

ALC/VOL

13.5%

New Release

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.

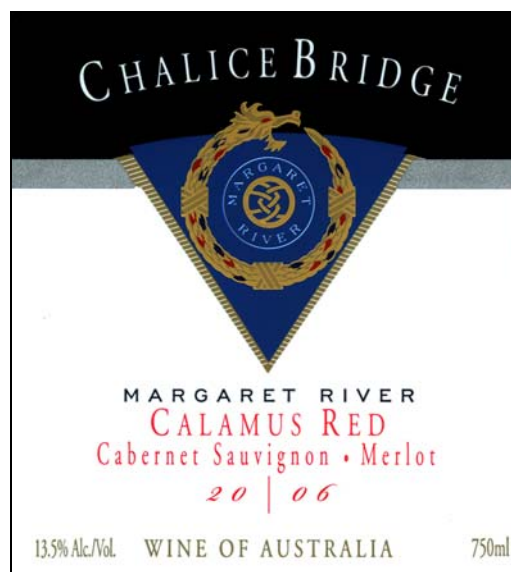
Cook pasta in lots of boiling water.

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