

tasting notes

Chardonnay 2006

WINEMAKER

Bob Cartwright (Consultant)

REGION

Margaret River Single Vineyard

COLOUR

Pale golden straw with light almond hues.

NOSE

Creamy banana and egg whites envelope the nose infused with apricot and butter.

PALATE

This stunning Margaret River Chardonnay delights the palate with creamy apricot and rock melon with some nicely weighted honey to finish. The well balanced acidity adds another level to this complete Chardonnay.

FOOD

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

CELLARING

This wine will delight when drunk fresh, however cellaring for 3-5 years will deliver an amazing wine.

VINTAGE NOTES

Three separate parcels of fruit was harvested from the vineyard and retained as individual portions. Fruit was skin contacted for 6 hrs at 10 degrees C and pressed before the fermentation was commenced in stainless steel. Once the yeast had begun to build momentum the wines were transferred to French oak and allowed to ferment to dryness. The wines were kept on lees and stirred fortnightly to build complexity to build mid palate. This process of stirring in oak barrels continued for 6 months before the portions were blended together and prepared for bottling. The wines are bottle under screw cap to capture and retain freshness and held for 6 months prior to release.

ALC/VOL

13.5%

SILVER 2007 Sheraton Wine Awards
September/October 2007 4 Stars, Equal Top in Category
Winestate Magazine

Ray Jordan Best Whites
The West Australian Summer Wine Guide
FRESH Liftout
November 22nd 2007



CHALICE BRIDGE

MARGARET RIVER
FINE WINES

SMOKED SALMON WITH AVOCADO

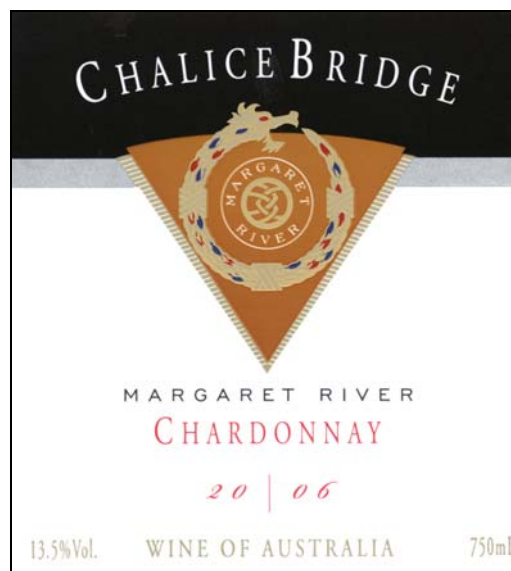
Ingredients

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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