



CHALICE BRIDGE
MARGARET RIVER
FINE WINES

tasting notes

Merlot 2006

WINEMAKER

Bob Cartwright (Consultant)

REGION

Margaret River Single Vineyard

COLOUR

Ruby red with a mid cherry complexion.

NOSE

Fresh mulberry with hints of chocolate and some well integrated French oak. Cedar and cigar notes linger.

PALATE

There is richness on the palate and lovely fruit cake flavours with a touch of acid to give the wine a nice clean, fresh finish. The lingering fresh fruit flavours of red berries and plums are masterfully balanced with silky soft tannins to produce a lovely drinking wine.

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 of the red varieties to be picked at Chalice Bridge. 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.

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.
- *Bob Cartwright (Consultant Winemaker)*

ALC/VOL

13.5%

New Release

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

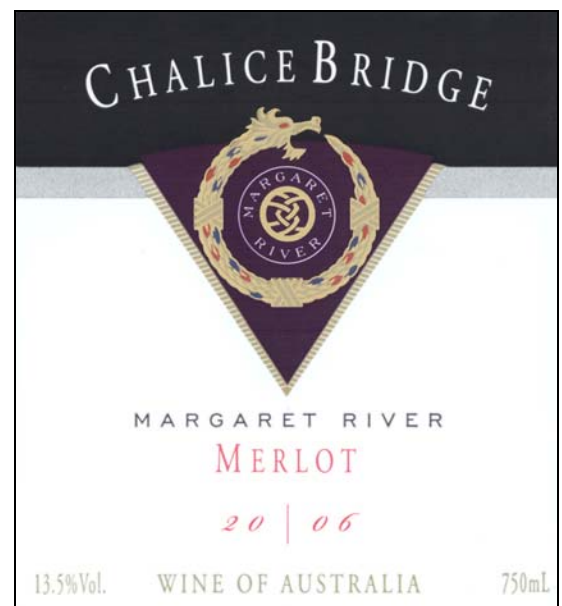
150ml red wine
2 tbs brandy
1 cinnamon stick
3 cloves
1 star anise
1 orange, juiced
1 tsp Dijon mustard
3 tbs redcurrant jelly
825g sliced softened figs

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



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