



CHALICE BRIDGE
MARGARET RIVER
FINE WINES

tasting notes

Shiraz Cabernet Sauvignon 2006

WINEMAKER

Bob Cartwright (Consultant)

REGION

Margaret River Single Vineyard

COLOUR

Vibrant garnet with purple hues.

NOSE

This fine blend of Shiraz and Cabernet Sauvignon display a wonderful combination of cherry, plums, dark cherries with some spice and a touch of mint. The nose shows great intensity of these fruits with some cleverly integrated French oak.

PALATE

The palate has tremendous weight and depth, with raspberries, plums and a hint of menthol. The plummy overtones give way to lovely black fruits and cassis. A beautiful blend of these two varieties producing a soft, easy drinking wine with clean flavours and soft tannins.

FOOD

The Shiraz Cabernet will go beautifully with grilled quail and a tomato salad. Or for those who prefer something a little more casual, consultant winemaker Bob Cartwright recommends Steak & Kidney pie.

CELLARING

Cooler climate berry and white pepper from the Shiraz and black berry characters from the Cabernet make this wine a pleasure to drink young. This wine is well worth cellaring for 5-8 years to fully realise its potential.

VINTAGE NOTES

Select parcels of Shiraz and Cabernet Sauvignon were 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.

Maturation was in French (approx 90%) and American oak (10%) for 12 months before being bottled under screw cap. The two varieties are kept separate through the process and finally blended to produce the ultimate marriage of flavours. The wines received 24 months bottle maturation prior to release. - *Bob Cartwright (Consultant Winemaker)*

ALC/VOL

13.5%

New Release

Grilled Quail with Tomato Salad

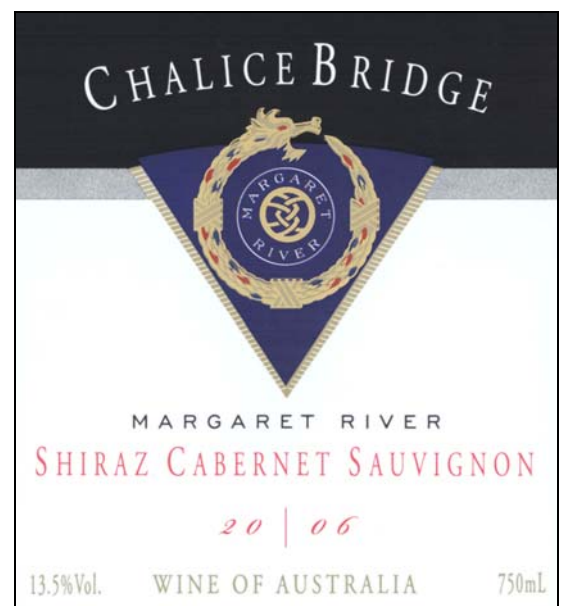
Ingredients

4 Quails
1 teaspoon Fennel Seed
3 teaspoons Coriander Seeds
Sea Salt
Freshly Ground Black Pepper (To Taste)
6 Cloves Garlic
½ Spanish Onion (Roughly Chopped)
4 teaspoons Paprika
2 tablespoons Continental Parsley
1 cup Coriander Leaf
1 Lemon (Juiced)
200ml Extra Virgin Olive Oil
2 large Ripe Tomatoes
Red Wine Vinegar (To Taste)
Lemon

Method

1. Toast the coriander and fennel then pound in a mortar and pestle.
2. Add the garlic, onion, paprika, parsley, coriander, lemon and olive oil and mix well.
3. Split the quails in half and flatten.
4. Coat the quails in the spice mix (leave to marinate).
5. Heat a little olive oil in a non-stick pan and cook the quails about 3 minutes on the first side and 5 minutes on the second, then rest the birds for 5 minutes.
6. As the quails are resting, slice the tomatoes into 6 thick slices each and arrange on two plates.
7. Sprinkle with salt, pepper, a dash of extra virgin olive oil and a splash of red wine vinegar.
8. Serve the quails on top of the tomato salad with a little extra pepper and a squeeze of fresh lemon.

James Halliday 2009 Australian Wine Companion - 5 Star Winery



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