



CHALICE BRIDGE
MARGARET RIVER
FINE WINES

tasting notes

Wild Rosé 2006

WINEMAKER

Bob Cartwright (Consultant)

REGION

Margaret River Single Vineyard

COLOUR

Deep rose in colour with blue highlights.

NOSE

The nose is full of strawberries, cinnamon and nutmeg.

PALATE

The strawberry and spice run onto the palate with wild abandon making it impossible to stop at one glass. A serious rosé that inspires a feeling of freshness and brightness all at the same time.

FOOD

This spicy Thai Prawn Salad is the perfect accompaniment for the freshness and vibrancy of this Rosé.

CELLARING

This style is intended to be enjoyed without delay to maximise its freshness, so less than 2 years bottle aging is suggested. Stored under a screw cap this wine will deliver that vibrancy that is the south of Margaret River.

VINTAGE NOTES

Blend of Shiraz 36%, Merlot 34%, Cabernet Sauvignon 30%.

ALC/VOL

13.0%

Huon Hooke
Gourmet Traveller WINE
April/May 2007

4 Stars

The colour is fresh hot pink and the nose reveals straight-down-the-middle herbaceous and cassis cabernet-like aromas, but no hint of greenness on the palate. A tinge of well-judged sweetness helps its softness.

Ray Jordan
The West Magazine
The West Australian
November 4, 2006

Quality 4 Stars

Value 5 Stars

Availability 3 Stars

Plenty of lively, aromatic, sweet cherry aromas in this pleasant, easy-drinking, light bodied wine

Thai Prawn Salad

Ingredients

Prawns, med cooked
2 Lemon grass sticks, sliced very fine
6 cm Ginger piece, Julienne (Strips)
6 Shallots, sliced very fine
8 Kaffir lime leaves, sliced very fine
8 cups Lettuce leaves, Cos or mixed
1 cup Mint Leaves

Lime Dressing

4 tbsp Lime Juice
2 tbsp Fish sauce
4 tspn Sugar
8 Red chillies, seeded & sliced thinly

Method

Shell and devein the prawns, leave the tails intact. Set aside. Remove woody core from centre of base of lemon grass. Note: Use only 5cm of the stem from base; discard top. Slice lemon grass very thinly. Cut ginger into thin slices, then into long, thin strips.

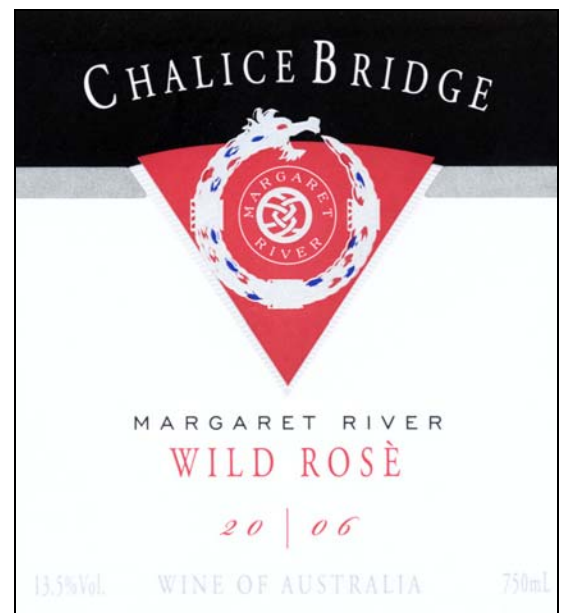
Lime Dressing

Combine all ingredients in a bowl and mix well. The dressing is not oily and contains no fats of any kind

To Serve

Combine prawns, lemon grass, ginger, shallots, and lime leaves with Lime Dressing. Toss gently. Serve prawn mixture in lettuce cups; top with fresh mint.

James Halliday 2009 Australian Wine Companion - 5 Star Winery



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

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