

tasting notes

Chardonnay 2007

WINEMAKER

Bob Cartwright (Consultant)

REGION

Margaret River Single Vineyard

COLOUR

Brilliant straw with green hues.

NOSE

Peaches and dried pears abound, with integrated oak, a great intensity, richness and depth.

PALATE

An excellent example of southern Margaret River chardonnay showing superb fruit weight, yet delicate on the palate. The wine shows optimal use of new and used French oak barriques which enhance rather than dominate the beautiful peach and pear flavours. The wine has a magnificent richness in the middle palate with nice length.

FOOD

Tasmanian Smoked Salmon and Avocado Salad would be a perfect match for this stunning Margaret River Chardonnay.

CELLARING

This wine will delight when drunk fresh, however cellaring for 3-5 years will deliver a more complex, elegant wine.

VINTAGE NOTES

Vintage 2007 arrived earlier than previous years, and coupled with the drier season, translated into a disease free period with ripe flavours being obtained across all varieties.

Three separate parcels of fruit were 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 in the 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.
- Bob Cartwright (Consultant Winemaker)

ALC/VOL

13.5%

Sydney International Wine Comp. 2010	GOLD Medal, TOP 100
James Halliday July 2009	94 Points
Winestate Magazine May/June 2009	4/5 Stars
Huon Hooke, Gourmet Traveller Wine April/May 2009	4/5 Stars
John Fordham, Epicure, The Age Melbourne, December 9th 2008	4.5/5 Stars
SCOOP Magazine, Spring Edition 2009	SILVER (17/20)
2008 Royal Melbourne Wine Show	SILVER Medal
2008 Qantas Wine Show of WA	SILVER Medal

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CHALICE BRIDGE

MARGARET RIVER
FINE WINES

Smoked Salmon with Avocado

Ingredients

200g sliced Tasmanian 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

