

tasting notes

Classic White 2007

WINEMAKER

Bob Cartwright (Consultant)

REGION

Margaret River Single Vineyard

COLOUR

A clear, pure pale gold.

NOSE

A wonderful nose of melon, passionfruit and guava.

PALATE

This wine offers a full seamless palate, with melons and passionfruit appearing as the first flavour sensation. This is sustained well after the wine has left the mouth, what we describe as great length.

FOOD

Whiting with Lemon Dill Sauce.

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

Predominantly made from Chardonnay the fruit was picked from a select location on the vineyard and fermented as a single batch. Picked at night the fruit was crushed and skin contacted for 6 hrs at 10 degrees C and fermented in stainless steel. Wines were kept on fine lees and stirred to build mid palate. This wine was bottled 3 months after fermentation and stored under screw cap to capture and retain freshness.

ALC/VOL

13.5%

New Release



WHITING WITH LEMON DILL SAUCE

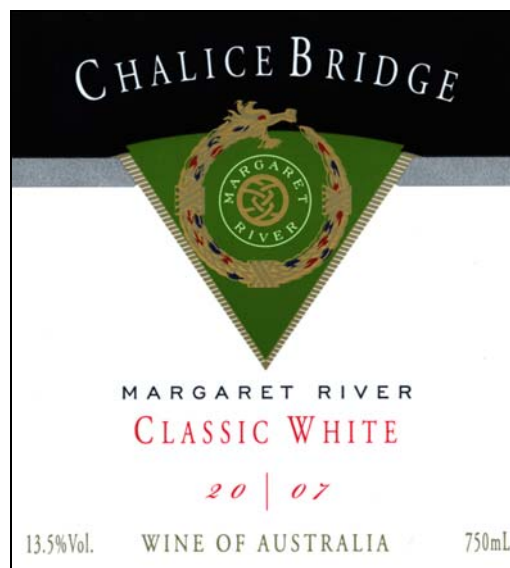
Ingredients

50g butter
2 lemons, cut into wedges
4 (about 600g) firm white fish fillets
4 green shallots, ends trimmed, thinly sliced
2 tbs drained capers, chopped
2 tbs chopped fresh dill
2 1/2 tbs fresh lemon juice
1 bunch rocket, ends trimmed, washed, dried
4 red radishes, thinly sliced
2 tsp extra virgin olive oil
Crusty bread, to serve

Method

1. Melt 10g of the butter in a non-stick frying pan over medium-high heat until foaming. Add the lemon wedges and cook for 1-2 minutes each side or until caramelised. Transfer to a plate.
2. Season both sides of the fish with salt and pepper. Add to the pan and cook for 2-3 minutes each side or until the flesh flakes easily when tested with a fork. Transfer to a plate and cover with foil to keep warm.
3. Reduce heat to medium. Melt the remaining butter in pan until foaming. Add the shallot and capers and cook, stirring, for 1 minute or until shallot softens. Add the dill and 2 tbs of the lemon juice and stir until heated through.
4. Meanwhile, combine the rocket and radish in a medium bowl. Drizzle over the oil and remaining lemon juice and gently toss to combine.
5. Divide the fish among serving plates. Top with the caper mixture and serve with lemon wedges, rocket salad and crusty bread, if desired.

Courtesy of Australian Good Taste



James Halliday 2009 Australian Wine Companion - 5 Star Winery

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