



CHALICE BRIDGE

MARGARET RIVER  
FINE WINES

# tasting notes

## Semillon Sauvignon Blanc 2007

### WINEMAKER

Bob Cartwright (Consultant)

### REGION

Margaret River Single Vineyard

### COLOUR

Crystal clear with a touch of lemon.

### NOSE

Guava and melon with just a hint of passionfruit.

### PALATE

A perfectly balanced wine. Melon, pineapple and citrus combine to produce a full taste sensation. The middle palate is soft and round, with just the right amount of acid to result in a clean refreshing finish.

### FOOD

Try the Semillon Sauvignon Blanc with succulent Scallops and fresh asparagus.

### 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 65% Semillon, 35% Sauvignon Blanc. The varieties were picked separately with each portion 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 for a couple of weeks post fermentation. The blend was assembled and bottled 3 months after fermentation and stored under screw cap to capture and retain freshness. This wine is designed to drink fresh, so I would suggest drinking in the year that it was made or the year after.

### ALC/VOL

12.5%

James Halliday The Weekend Australian November 10 <sup>th</sup> 2007	James Halliday's Top 100- 94 points	Ray Jordan The West Magazine July 14 <sup>th</sup> 2007	Quality Value 5 stars	5 stars
September/October 2007 Winestate Magazine	4 ½ Stars Top in Category	2007 National Cool Climate Wine Show	Availability 4 stars	SILVER
James Halliday The Weekend Australian September 22 <sup>nd</sup> 2007	94 points	2008 Sydney International Wine Competition		TOP 100 & Blue Gold
Huon Hooke Australian Gourmet Traveller Wine January 2008	4 Stars Top 100 New Releases	2007 Macquarie Margaret River Wine Show	SILVER	

James Halliday 2009 Australian Wine Companion - 94 points

### SCALLOPS WITH ASPARAGUS & SAFFRON VINAIGRETTE

#### Ingredients

12 large scallops  
Asparagus spears (6 each)  
Clarified butter for frying

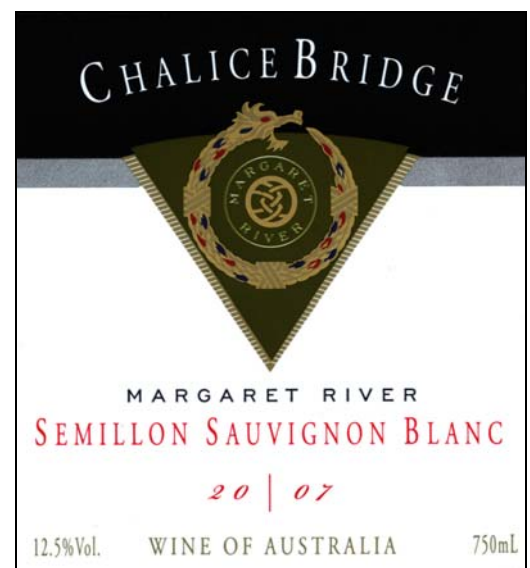
#### Saffron Vinaigrette

250ml white wine  
75ml Chardonnay vinegar  
½ teaspoon saffron thread  
1 dessert spoon castor sugar  
50mls good quality olive oil

#### Method

1. Make the saffron vinaigrette. Pour wine, vinegar and saffron in a pan over a low heat and bring to the boil. Reduce by ½. Add sugar to dissolve and cool. Add olive oil. This can be kept for up to 6 months in fridge.
2. Let scallops come to room temperature.
3. Heat two pans till hot but not smoking. Sauté the scallops for 1 ½ minutes the first side 1 minute for the second. Place into a bowl with the saffron dressing.
4. Do the same for the asparagus they may take a little longer to cook, depending on the size.
5. Place asparagus on centre of the plate crossing over each other.
6. Put scallops on top of asparagus and drizzle plate with dressing

James Halliday 2009 Australian Wine Companion - 5 Star Winery



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