

# tasting notes

## Wild Rose 2007

### WINEMAKER

Bob Cartwright (Consultant)

### REGION

Margaret River Single Vineyard

### COLOUR

Gloss ruby with bright pink incandescent hues.

### NOSE

Fresh and lifted fairy floss with lashings of raspberry, strawberry and rhubarb.

### PALATE

Enticing mid palate sweetness draws the palate to well rounded acid and compliments the high level of fruit intensity. Vibrant berries and fresh fairy floss abound.

### FOOD

Enjoy with a beautiful Thai prawn salad.

### 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 66% Shiraz, 22% Merlot, 12% Cabernet. The varieties were picked separately and chilled and pressed off skins immediately to control tannin and colour in the wines. The wines were also fermented separately in stainless steel prior to the assembly of the final blend. This wine was bottled 3 months after fermentation and stored under screw cap to capture and retain freshness. - *Bob Cartwright (Consultant Winemaker)*

### ALC/VOL

13.5%

*New Release*



CHALICE BRIDGE

MARGARET RIVER  
FINE WINES

### Thai Prawn Salad

#### Ingredients

Prawns, medium cooked  
2 Lemon grass sticks, sliced very fine  
Ginger piece, cut into 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 de-vein 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

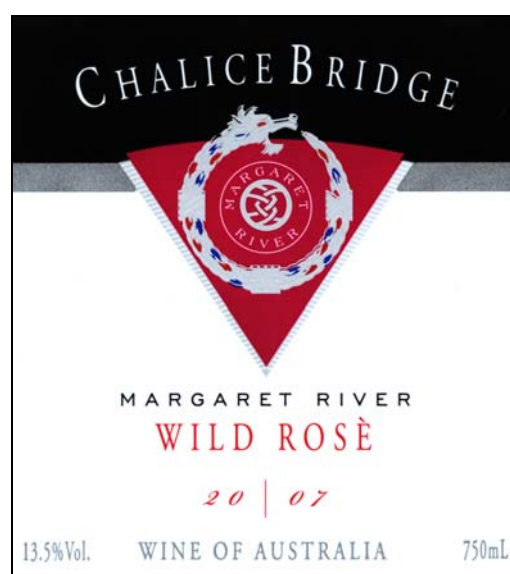
#### Lime dressing

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

#### Serving

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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