

# tasting notes

## Classic White 2008

### WINEMAKER

Bob Cartwright (Consultant)

### REGION

Margaret River Single Vineyard

### COLOUR

Light straw with pale golden hues.

### NOSE

Beautifully integrated nose featuring peaches and melons with hints of cut grass.

### PALATE

A balanced wine with nice structure and a full seamless palate. Melons and peaches combine with nice racy acid to produce a flavour sensation. A superb Margaret River classic with great weight and length to finish.

### FOOD

Perfect with Whiting and 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

A combination of the three white varieties grown on the Chalice Bridge single vineyard, Chardonnay, Semillon & Sauvignon Blanc. 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. - *Bob Cartwright (Consultant Winemaker)*

### ALC/VOL

13.5%

**Winestate Magazine** 4 Stars  
May/June 2009

**Huon Hooke, Good Living,** 89/100  
**The Sydney Morning Herald,**  
December 2<sup>nd</sup> 2008



CHALICE BRIDGE

MARGARET RIVER  
FINE WINES

### Whiting with Lemon Dill Sauce

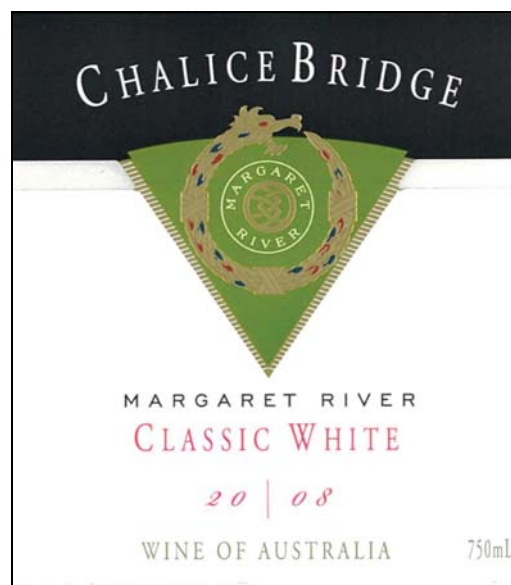
#### Ingredients

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

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

T: +618 9433 5200 F: +618 9433-5211

E: [admin@chalicebridge.com.au](mailto:admin@chalicebridge.com.au) [www.chalicebridge.com.au](http://www.chalicebridge.com.au)