



CHALICE BRIDGE
MARGARET RIVER
FINE WINES

tasting notes

Semillon Sauvignon Blanc 2008

WINEMAKER

Bob Cartwright (Consultant)

REGION

Margaret River Single Vineyard

COLOUR

Pale straw with slight green hues.

NOSE

Lovely intense citrus and nettles, with great depth of fruit showing cut grass and hints of Lychee.

PALATE

A fresh, bright and balanced wine showing beautiful gooseberries, lychees, green apples and a touch of nettles, finished with just the right amount of lovely limey acid, resulting in a clean refreshing finish. Typical southern Margaret River and classic Chalice Bridge Estate, producing a full taste sensation.

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 the vibrancy that is the south of Margaret River.

VINTAGE NOTES

Blend of 60% Semillon, 40% Sauvignon Blanc. The varieties were picked separately at 11 Baume 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 following year. - *Bob Cartwright (Consultant Winemaker)*

ALC/VOL

11.5%

Winestate Magazine 4 Stars
May/June 2009

James Halliday 92 Points
July 2009

Scallops with Asparagus & Saffron Vinaigrette

Ingredients

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

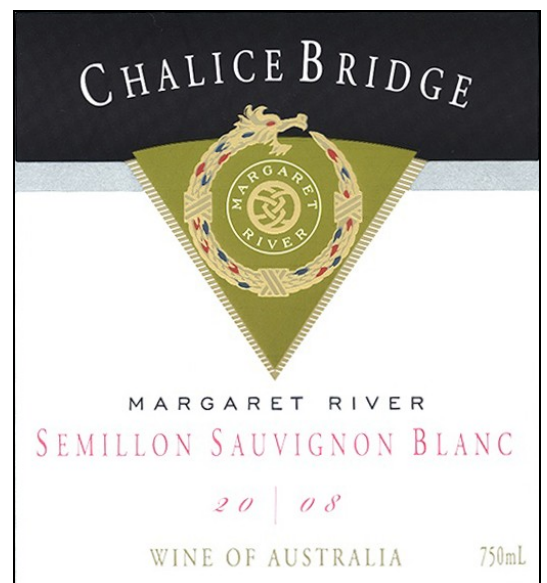
Saffron Vinaigrette

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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