

tasting notes

Sauvignon Blanc 2008

WINEMAKER

Bob Cartwright (Consultant)

REGION

Margaret River Single Vineyard

COLOUR

Very light straw with shades of green.

NOSE

Lifted and intense, the nose reveals citrus with green grass, Lychees, Lantana and honey dew melon.

PALATE

The delicate fruit is weighted beautifully with soft limey acid and delicate fruits featuring honey dew melon and lychees. Bright, fresh, zesty and vibrant, but very elegant with great structure and weight. A lovely wine with intense sweet fruit, showing balance and good length on the palate.

FOOD

The perfect wine for Risotto with Chorizo, Goats' Cheese and Peas.

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

The fruit was picked at night at 11.5 Baume to retain freshness and after crushing was skin contacted for 6 hrs at 10 degrees C before fermentation in stainless steel. This wine was bottled as soon as practical after fermentation and stored under screw cap to capture and retain freshness. - *Bob Cartwright (Consultant Winemaker)*

ALC/VOL

12%

Special Edition 2008 4 Stars
Winestate Magazine

2008 Qantas Wine Show of WA SILVER Medal



CHALICE BRIDGE

MARGARET RIVER
FINE WINES

Chorizo, Peas & Goats' Cheese Risotto

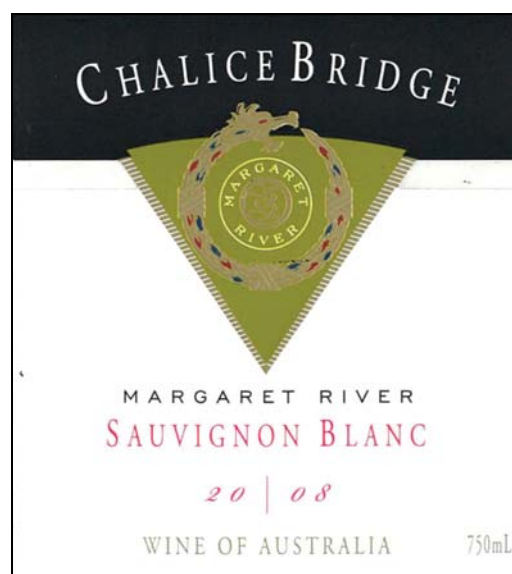
Ingredients

1 tbs olive oil
200g chorizo, diced
20g unsalted butter
1 onion, finely chopped
1 small fennel bulb, finely chopped
1 clove garlic, crushed
350g Arborio rice
1.2L chicken stock
1 cup frozen peas
2 tbs chopped fresh mint
2 tbs grated parmesan, plus extra to sprinkle
150g goats' cheese, crumbled

Method

1. Heat olive oil in a large fry pan over medium heat, add chorizo and fry until crisp. Remove chorizo and set aside.
2. Add butter to fry pan, then cook onion for 1-2 minutes or until softened. Add fennel and garlic, cook for 1 minute further, then add rice. Cook, stirring, until all the grains are coated in the butter.
3. Gradually add stock, one cup at a time, stirring occasionally, until all liquid is absorbed. Add peas and cook for a further minute, then return chorizo to pan.
4. Just before serving, add the mint, parmesan and 100g of goats' cheese. Divide risotto between 4 serving bowls and sprinkle with extra parmesan and the remaining goats' cheese.

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 www.chalicebridge.com.au