



CHALICE BRIDGE

MARGARET RIVER
FINE WINES

tasting notes

Sauvignon Blanc 2009

WINEMAKER

Travis Clydesdale (Consultant)

REGION

Margaret River Single Vineyard

COLOUR

Pale straw.

NOSE

Lifted and intense, the nose reveals citrus with nettles, gooseberries and lychees, with a hint of cut grass.

PALATE

The delicate fruit flavours of passionfruit and lychees are weighted beautifully with nice citrus acid. Bright, fresh, zesty and vibrant, but very elegant with great structure and mid palate fruit 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. - *Travis Clydesdale (Consultant Winemaker)*

ALC/VOL

13%

New Release

James Halliday 2009 Australian Wine Companion - 5 Star Winery



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.

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

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