



Accolades Summary

James Halliday. Australian Wine Companion 2007 Edition

5 star rating from James Halliday, Australia's pre-eminent wine writer, putting Chalice Bridge in the top 12.5% of Australian wineries. 8 wines scored 90 points or above with 2 wines scoring 94 points and 1 wine 93 points.

James Halliday. The Pocket Guide of Wines 2005-2006 Edition

'Important Newcomer'...producing precise Sauvignon Blanc, Shiraz and Shiraz/Cabernet, the latter with delicious raspberry/redcurrant fruit and subtle oak.

Scoop Magazine: Autumn Issue 2006

'But it was the cabernet styles, including Chalice Bridge's blend, that were the strength of the tasting'.

Scoop Magazine: Spring Issue 2005

VOTED # 1 **Best Varietal** Wine **Best Value** Wine **TOP SIX** WA Wine Chalice Bridge 2003 Shiraz Cabernet.

Scoop Magazine: Autumn Issue 2005

Chalice Bridge has **burst onto the wine scene** with a **mission** as **urgent**, and perhaps as religious, as the Blues Brothers....

Ray Jordan: 'Pick of the Crop' Margaret River Wine Festival Insert, October 2005

Our grapes of good fortune Chalice Bridge Fine Wines 'Really encouraging, showing great potential.'

James Halliday- Best of the Best July 2004

Only 8 WA reds (0.16%) ranked 95+ and the Chalice Bridge 2002 Shiraz Cabernet was the ONLY Western Australian in the Shiraz blend list. In the Shiraz blends class the Chalice Bridge 2002 Shiraz Cabernet is **an absolute BARGAIN** compared to the Yering Station and Clonakilla at \$60 a bottle.

Chalice Bridge 2005 Shiraz

BRONZE Medal 2007 Royal Adelaide Wine Show
BRONZE Medal 2007 Qantas Wine Show of Western Australia

Chalice Bridge 2004 Shiraz

SILVER Medal 2006 Macquarie Bank Sydney Royal Wine Show
SILVER Medal 2006 Qantas Wine Show of Western Australia
BRONZE Medal 2005 Qantas Wine Show of Western Australia
BRONZE Medal 2005 Royal Adelaide Wine Show
BRONZE Medal 2005 Australian Small Winemakers Show
BRONZE Medal 2005 Wagga Wagga Open Australian Shiraz Challenge

James Halliday. Australian Wine Companion 2007 Edition

A perfumed array of black fruits; lovely mouth feel; fine but persistent tannins; quality oak. Rating: 94

Ray Jordan The West Magazine 4 March 2006

A stylish and distinctly peppery shiraz exhibiting ripe red berry flavours, subtle plum and red currant. It has a fine elegant, medium weight palate, showing fine tannins and a supple well rounded finish. Oak has been exceptionally well handled. A thoroughly enjoyable shiraz from this emerging Margaret River producer.

Quality: 4 stars Value: 5 stars Availability: 4 stars

Chalice Bridge 2003 Shiraz Burgundy Bottle

Trophy/Champion Wine of the Show, National Cool Climate Wine Show
Trophy/Champion Shiraz of the Show, National Cool Climate Wine Show
Trophy/Champion Dry Red Wine of the Show, National Cool Climate Wine Show
GOLD Medal 2004 National Cool Climate Wine Show
SILVER Medal 2004 Viny Board Great Australian Shiraz Challenge [11th equal placing overall]
James Halliday 93/100

Peter Forrestal STM 23 January 2005

Joint Author—Quaff 2005

From southern Margaret River comes this very good cool climate Shiraz: fresh **redcurrant** and **dark plums**, **silky** smooth texture and substantial yet approachable tannins.

Chalice Bridge 2004 Shiraz Cabernet

SILVER Medal 2006 Qantas Wine Show of Western Australia
SILVER Medal 2005 Burswood Perth Royal Wine Show
SILVER Medal 2005 Australian Small Winemakers Show
SILVER Medal 2005 Margaret River Wine Show
BRONZE Medal 2007 Qantas Wine Show of Western Australia

Scoop Magazine: Autumn Issue 2006

A big, rich style full of ripe fruit, oak and ripe tannins, with a high alcohol content contributing to a slightly hot tarry finish.

The entire panel liked this wine.

VOTED # 4 Best Value Wine

James Halliday. Australian Wine Companion 2007 Edition

Clean fresh, pure red and black fruit aromas and flavours; fine ripe tannins; utterly seductive; ready now. Rating: 91

Chalice Bridge 2003 Shiraz Cabernet

GOLD Medal 2004 Rutherglen Wine Show
GOLD Medal 2004 Small Winemakers Show
SILVER Medal 2004 Royal Hobart Wine Show
Seal of Approval International Wine Challenge London 2005
James Halliday 90/100

Ray Jordan 30 December 2004, 'The West Australian'

Thoroughly delicious combination of ripe, lush blackberry and juicy plum. The aroma is a mix of spice and mulberry, while the palate is soft, supple and beautifully fleshy expression of this classic Aussie combination.

Judges Comments: Sydney International Wine Competition 2005.

'It was clearly a very serious wine; Excellent. Absolutely stunning'.

Huon Hooke, Sydney Morning Herald 'Good Living' 22 March 2005

This Margaret River newcomer does consistently well in my tastings. This wine has good intensity, length and interest for the price. There is crushed leaf, briary cabernet and plummy, spicy Shiraz flavours. The palate has softness, depth and fruit sweetness. An affordable pleasure.

John Jens Invinity Newsletter April 2005

This is a very intense, crisp and youthful wine that will need 2-5 years to show its best and that will live for 10 after that. The intensity really shows in the juicy and fleshy blackcurrant and plum flavours. It has tremendous length and is one of those wines that we use the term 'alive' for. Your first impression could be shock, but by the end of the first incredibly appealing mouthful, you'll realise that this is one of those enticing wines that 'grows on you', and that mouthful by mouthful it becomes more and more satisfying.

Ray Jordan 18 June 2005, 'The West Australian Magazine'

I love to see winemakers doing this blend, which was once so popular in Australia. In recent years it's been overtaken by the ubiquitous cab-merlot mix, but I reckon that, pound for pound, this makes a more consistent and interesting wine. This is superb value and quality. *'For this selection I wanted wines I could sit and enjoy with a meal but not want to stop after a single glass....'*

Scoop Magazine: Spring Issue 2005

VOTED # 1 **Best** Varietal Wine **Best** Value Wine **TOP SIX** WA Wine Chalice Bridge 2003 Shiraz Cabernet
Five of WA's premium winemakers rated the Chalice Bridge an absolute winner...*'Every member on the panel unanimously agrees this is a top-flight contender.'*

Chalice Bridge 2002 Shiraz Cabernet

GOLD Medal 2003 Qantas Wine Show of WA
SILVER Medal 2004 Burswood Perth Royal Wine Show
SILVER Medal 2003 Burswood Perth Royal Wine Show
SILVER Medal 2003 Australian Small Winemakers Show
SILVER Medal 2003 Royal Hobart Wine Show
James Halliday 95/100

Winestate's BEST WINES of 2004

'Aromas of blackberries, rhubarb and spices and some steely gunpowder notes. Very fine tannins. This one is definitely a keeper'.

Ray Jordan, 30th December 2004, 'The West Australian'

Thoroughly **delicious** combination of ripe, **lush blackberry** and **juicy plum**. The aroma is a mix of spice and mulberry, while the palate is soft, supple and beautifully fleshy expression of this classic Aussie combination. Winestate Magazine

Huon Hooke and Ralph Kyte-Powell – Epicure Uncorked, The Age Winter 2004

A bright, modern Margaret River red, youthful and technically A1. The aromas recall cherry, blackberry and mixed spice; there is a fine thread of tannin running the length of the palate; good persistence and balance. Not big, but beautifully proportioned.'

Chalice Bridge 2005 Cabernet Sauvignon

BRONZE Medal 2007 Royal Adelaide Wine Show

Ray Jordan - VITA Magazine: Spring Issue 2007

I do like this classically structured Cabernet with its poise and finesse. Medium-bodied palate has a velvety smooth mouth feel with impressive length. A quality example of Margaret River Cabernet.

3.5 Stars Winestate Magazine – September/October 2007

Chalice Bridge 2004 Cabernet Sauvignon Merlot

BRONZE Medal 2005 Qantas Mt Barker Wine Show
BRONZE Medal 2005 Royal Adelaide Wine Show

James Halliday. Australian Wine Companion 2007 Edition

Good colour; spotlessly clean and bright fruit aromas; fresh raspberry and blackcurrant; fine, ripe tannins; nice oak. Rating: 94/100

Scoop Magazine: Autumn Issue 2006

Medium, deep crimson colour, the nose shows a plummy confectionery aroma but comes over rich and clean. Quality fruit weight and length make this a classy drink.

Chalice Bridge 2003 Cabernet Sauvignon

SILVER Medal International Wine Challenge London 2005
Highly Commended Sydney International Wine Show

2005 Sydney International Wine Show

Paul White

A floral, slightly dried Provencal herb character and a touch of red cherry fruits. Very polished, smooth texture. Quite concentrated without being thick or overly alcoholic. Excellent. Absolutely stunning tannic and acidic structure. Very fine. Lots of finesse. It proved to be a perfect match with the food. Superb acid and tannic structure outlined, lifted and then cleansed away the rich fat character of the lamb.

Bruce Cass

Dark colour. It was a very serious wine with a big whack of American oak. A real mouthful. It had that big round profile, big round flavour. The 2005 www.top100wines.com award winners account for only the top 15%, the cream of the 2,000 entries accepted.

Chalice Bridge 2005 Calamus Red

SILVER Medal 2007 Qantas Wine Show of Western Australia
BRONZE Medal 2007 Royal Melbourne Wine Show
BRONZE Medal 2007 National Cool Climate Wine Show

4.5 Stars Winestate Magazine – Rated ‘Top in Category’ September/October 2007

Super-complex herbal, peppery, spicy aromas. Very elegant palate that’s beautifully balanced and absolutely complete with its tight oak, berry fruit and spicy peppery characters.

Chalice Bridge 2004 Calamus Red

SILVER Medal 2006 Qantas Wine Show of Western Australia
SILVER Medal 2005 Qantas Mt Barker Wine Show

5 Star Winestate Magazine March/April 2006

Ray Jordan, The West Magazine, The West Australian June 16, 2007 ‘Winter Reds’

Lots of delicious appealing goodies in here with sweet ripe fruit and lovely mouth-filling texture. Fruit-dominant early drinking wine with some character.

James Halliday. Australian Wine companion 2007 Edition

Rich black fruits and dark chocolate; good tannins and controlled oak. Rating: 90/100

Ray Jordan, The West Magazine, The West Australian July 1, 2006 ‘Ray’s best reds’

Lovely sweet ripe fruit is the basis of this well crafted and appealing current drinking wine. The red berry plummy and slightly raspberry flavours emerge to a long sustained palate. Excellent drinking. Cabernet, shiraz and merlot.

Winestate Magazine March/April 2006 **5 Star**

A big, oaky monster of a wine but some very good fruit lurking underneath. There are hints of blackcurrants and mint on the nose. Nice sweet-fruit mid-palate. “A top wine.”

2005 Qantas Mt Barker Wine Show

Concentrated sweet berry fruit that shows typical cool climate Margaret River intensity all bundled up in silky smooth tannins. Exceptional length on the palate that finishes with a whack of dark chocolate sweetness.

Scoop Magazine: Autumn Issue 2006

Dark and youthful colour, full of rich and round fruit of medium weight and length making this an early drinking style, but produced from classy fruit.

Chalice Bridge 2005 Merlot

SILVER Medal 2007 Royal Melbourne Wine Show
BRONZE Medal 2007 Royal Adelaide Wine Show

Chalice Bridge 2004 Merlot

BRONZE Medal 2006 Macquarie Bank Sydney Royal Wine Show
BRONZE Medal 2005 Qantas Mt Barker Wine Show

James Halliday. Australian Wine Companion 2007 Edition

Attractive medium bodied wine; black olive, dark cheery and spice; controlled oak and tannins. Rating: 90.

Scoop Magazine: Autumn Issue 2006

Dark and rich in colour, the wine offers a plummy nose with brooding, chary oak, which leads to a slightly lean, acid-driven palate, with medium weight fruit making the finish a touch hard. Still a stylish wine.

Chalice Bridge 2003 Merlot

SILVER Medal 2004 Royal Hobart Wine Show
BRONZE Medal 2004 Qantas Mt Barker Wine Show
BRONZE Medal 2004 Margaret River Wine Show
James Halliday 90/100

Chalice Bridge 2006 Chardonnay

SILVER Medal 2007 Sheraton Wine Awards
BRONZE Medal 2007 Royal Melbourne Wine Show
BRONZE Medal 2007 Royal Adelaide Wine Show
BRONZE Medal 2007 Qantas Wine Show of Western Australia
BRONZE Medal 2007 National Cool Climate Wine Show

4 Stars Winestate Magazine – Rated ‘Equal Top in Category’ September/October 2007

A super wine - excellent style. Lovely toasty nose and powerful peaches and cream flavours that build up on the palate and linger for ages.

Ray Jordan, FRESH Liftout, The West Australian November 22nd, 2007 Summer Wine Guide – Best Whites

A wine that's as much about balance and poise as it is about power. Complex flavours strike a perfect balance of fruit and oak. You are going to hear a lot more of this producer in the future, especially with the Chardonnay.

Chalice Bridge 2004 Chardonnay

SILVER Medal 2005 Burswood Perth Royal Wine Show
SILVER Medal 2005 Rutherglen Wine Show

5 Star Winestate Magazine March/April 2006

James Halliday. Australian Wine Companion 2007 Edition

Elegant and lively thanks to its moderate alcohol and crisp acidity; melon and grapefruit flavours plus subtle oak.
Rating: 93/100

Huon Hooke, ‘Good Living’ Sydney Morning Herald, 28 March 2006

A thoroughly seductive chardonnay which combines the hallmark power and length of Margaret River with softness and balance. Oak influence is pleasingly discreet and it has more delicacy than most chardonnays. Great drinkability.

Huon Hooke, ‘Good Living’ Sydney Morning Herald, 3 January 2006

A wonderful bright, vibrant Margaret River wine with a green tint to its mid-yellow colour and fine grapefruit and peach flavours. It has underlying complexity but the oak is very subtle and well married. An exciting wine of depth and persistence. Cellar now to 2010.

4 Star Winestate Magazine – Rated ‘Top Equal’ November/December 2005

Complex spicy melon/cashew nose. Well rounded, flavorsome palate of citrus fruit and sweet, nutty oak.

Chalice Bridge 2007 Sauvignon Blanc

BRONZE Medal 2007 National Cool Climate Wine Show
BRONZE Medal 2007 Royal Adelaide Wine Show
BRONZE Medal 2007 Royal Melbourne Wine Show

Ray Jordan, The West Magazine, The West Australian July 28th, 2007

Very nice Sav Blanc with stacks of finely balanced flavour. Crunchy gooseberry and citrus characters on the nose and palate with a lingering acid.

Quality: 5 stars Value: 5 stars Availability: 3 stars

4 Stars Winestate Magazine – Rated ‘Equal Top in Category’ September/October 2007

Reeks of sweaty green peas with some herbaceous notes. The palate is quite flinty, with long, lingering, steely green apple fruit flavours.

Peter Forrestal, The Sunday Times Magazine (STM), The Sunday Times November 11th, 2007

Peter Forrestal’s Top 100

South of Margaret River is the place for sauvignon. This one is from a vineyard at Rosa Glen: fresh, clean and lively tropical tang before a taut, zesty finish that lingers.

Rated: 17/20

Chalice Bridge 2006 Sauvignon Blanc

Ray Jordan, The West Magazine, The West Australian October 28, 2006

Quite a lean and tight wine with a fresh citrus tang overlaying subtle expressions of tropical fruit. A little gooseberry freshness with a delicate long palate.

Chalice Bridge 2005 Sauvignon Blanc

SILVER Medal 2005 Australian Small Winemakers Show

James Halliday, Australian Wine Companion 2007 Edition

Subdued aromas, with a touch of passionfruit, lead on to delicate fruit on the palate, redeemed by good balance and mouthfeel. Rating: 89/100

Ray Jordan, The West Magazine, 11 February 2006

This Margaret River Sauvignon Blanc is a crunchy fruit-driven sauv blanc with the tang of passionfruit jumping from the beautiful mix of tropical fruits. Picked early to preserve the freshness and acid, it works a treat. The palate shows substantial weight and depth. Impressive....

Chalice Bridge 2004 Sauvignon Blanc

BRONZE Medal 2004 Perth Royal Wine Show

BRONZE Medal 2004 Qantas Mt Barker Wine Show

BRONZE Medal 2004 Royal Hobart Wine Show

James Halliday 92/100

Chalice Bridge 2007 Semillon Sauvignon Blanc

TOP 100 & Blue Gold Award 2008 Sydney International Wine Competition

SILVER Medal 2007 National Cool Climate Wine Show

BRONZE Medal 2007 Qantas Wine Show of Western Australia

Ray Jordan, The West Magazine, The West Australian July 14th, 2007

One of the first releases from the 2007 vintage and it's a beauty. It's fragrant and quite delicate but nonetheless an intensely flavoured blend that is a perfect example of this style from Margaret River. Delicious, crunchy and flavoursome palate with loads of tropical characters.

Quality: 5 stars Value: 5 stars Availability: 4 stars

James Halliday, The Weekend Australian September 22-23rd, 2007

The Chalice Bridge 2007 Semillon Sauvignon Blanc, **94 points**, shows precisely why Margaret River is by far the best region in Australia for this blend. Fine and intense, it has lovely fruit flavour and balance; the grassy, minerally Semillon structure is enveloped in the sweet lemon juice and passionfruit of the Sauvignon Blanc, all creating a palate of great length and persistence.

If you can still find the 2004 Chalice Bridge Shiraz, **94 points**, jump on it, for it is as fresh as a daisy and with a long future.

Rated: 94/100

4.5 Stars Winestate Magazine – Rated 'Top in Category' September/October 2007

A lovely cool climate style. The nose shows intense gooseberry and asparagus aromas and the palate is full and flavoursome and leaning towards the grassy asparagus spectrum.

James Halliday, The Weekend Australian November 10th, 2007

James Halliday's Top 100

The strangle hold of Western Australia on this style is no surprise, nor is the dominance of Semillon over Sauvignon Blanc in the blend. Fine and intense, it has lovely fruit flavour and balance: grassy, minerally, Semillon provides the structure, Sauvignon Blanc the sweet lemon juice and passion fruit.

Rated: 94/100

Chalice Bridge 2006 Semillon Sauvignon Blanc

Ray Jordan, The West Magazine, October 7, 2006

This is fairly typical of the 2006 vintage in that it's delicate and light yet still with an impressive intensity and palate length. Beautifully balanced with a long, sustained finish.

Chalice Bridge 2005 Semillion Sauvignon Blanc

TOP 100 & Blue Gold Award 2006 Sydney International Wine Competition

James Halliday, Australian Wine Companion 2007 Edition

Grass, apple and lemon aromas and flavours; crisp and lively. Rating: 90.

Huon Hooke: 2006 Sydney International Wine Show

The 2006 www.top100wines.com award winners account for only the top 15%, the cream of the 2,000 entries accepted.

Chalice Bridge 2004 Semillion Sauvignon Blanc

Reviewed by: Ray Jordan 30 December 2004, 'The West Australian'

Delivered in style! 'Herbaceous and slightly citrus nose with lemon scents and a dollop of honey. The palate has a racy lively feel with plenty of lingering flavour.' Winestate Magazine

Chalice Bridge 2007 Classic White

BRONZE Medal 2007 Royal Adelaide Wine Show

3 Stars Winestate Magazine – September/October 2007

Chalice Bridge 2006 Chardonnay [Unwooded]

Ray Jordan, The West Magazine, The West Australian October 28, 2006

A more restrained style of unwooded chardonnay. It has some of that creamy richness but it's held neatly in check with a lively fresh acid. Ideal as a current drinking wine, perhaps with seafood.

Chalice Bridge 2005 Chardonnay [Unwooded]

BRONZE Medal 2006 Macquarie Bank Sydney Royal Wine Show

BRONZE Medal 2005 Australian Small Winemakers Show

James Halliday, Australian Wine Companion 2007 Edition

Fruit-drive, stone fruit, grapefruit and melon in a direct, light to medium-bodied, nicely balanced, frame. Rating: 91.

Peter Forrestal, Australian Gourmet Wine Traveller, June/July 2006

From a large vineyard in the southern Rosa Glen area that produces decent-quality wines at reasonable prices. This chardonnay is clean, fresh and juicy, with persistent melon/grapefruit flavours and a gentle, easy finish.

Chalice Bridge 2006 Wild Rose

Huon Hooke, Gourmet Traveller WINE, April/May 2007

Rated 89, 4 Stars

The colour is fresh hot pink and the nose reveals straight-down-the-middle herbaceous and cassis cabernet-like aromas, but no hint of greenness on the palate. A tinge of well-judged sweetness helps its softness.

Ray Jordan, The West Magazine, The West Australian November 4, 2006

Quality 4 stars, Value 5 stars, Availability 3 stars

Plenty of lively, aromatic, sweet cherry aromas in this pleasant, easy-drinking, light bodied wine.

Chalice Bridge 2005 Wild Rose

SILVER Medal 2005 Margaret River Wine Show

BRONZE Medal 2005 Burswood Perth Royal Wine Show

James Halliday, Australian Wine Companion 2007 Edition

Vivid purple-red; intense rose petal and strawberry bouquet; neatly balanced palate; subliminal sweetness. Rating: 89.

Fergus McGhie, The Canberra Times, Food & Wine, January 11, 2006

Bright fresh fruit flavours of strawberry, watermelon and ripe cherry fruit fill the palate in a very enjoyable example of a good rose. On the slightly juicy side of dry, it would be best served well chilled to gain best effect. Honey prawns are made for this wine but any Asian style dish would pair perfectly.

3 Stars Winestate Magazine November/December 2005

18 tasted 3 recommended

Smells of fresh cherries and soft licorice and tastes fresh and fruity, with crisp acid backbone to give balance.