

CHAMBERS

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Frosty mornings, dazzling blue skies and glorious sunsets. The last vestiges of Autumn - trees and vines, leaves scampering along the path. A glass or two of Muscat in front of an open fire after a brisk walk through a forest.

Sound appealing? Why not blow the cobwebs out with a short break in the North East? Come and explore all the interesting places around the area and sample the wonderful array of local produce.

Many of our Cellar door visitors are golfers taking advantage of the excellent courses along the Murray. Yarrawonga, Corowa and Howlong are all within easy distance and only a small detour off the major roads is necessary to pop in and see us on the way home!

For a quiet get away or if you wish to just have a swing and a miss Rutherglen has an 18 hole sandscrape course which is very popular with the locals. Lake King, situated adjacent to the 18th hole, always presents a challenge and makes the round interesting. What is it about water and golf balls?

The quaint town of Chiltern is only about 10-15 minutes away. Strolling along the old world streets you can easily see why movies such as Ride a Wild Pony and My Brother Tom were filmed there.

There is a very interesting Athenaeum (a Greek word meaning acquiring knowledge). This building was originally the Library but now houses a local history museum. The current feature is an excellent World War I exhibition of letters and photographs from the front. In the courtyard of the former Star Hotel you will see the world's largest grapevine which was planted in 1867 and known as Baxter Sherry.

In the nearby park you will find the Fountain of Friendship erected in 1879 and across from Lake Anderson, with its resident ducks and swans, is a National Trust listed house "Lakeview." This is where Ethel Florence Richardson, the author of 'The Getting of Wisdom' lived as a child.

She had to write under the name of Henry Handel Richardson as it wasn't 'proper' for women to write in those days! Another of her works 'The Fortunes of Richard Mahoney', talks about her life and growing up in the North East.

Head off in another direction and go for a wander through Yackandandah. If you are energetic, you could do the Chinese gorge walk or, for the more sedate, amble along the Lions Park trail by the creek. Recuperate with a cappuccino at the bakery or cafe while leisurely reading the local paper, then go on to Beechworth.

This gracious old goldmining town, with its famous bakery, old world sweet shop and many beautiful old buildings is well worth a visit. There is a local saying "You have to be mad or bad to live here" as there is a working prison and a picturesque former mental asylum there.

When you have worked up a good appetite head back to Rutherglen and take advantage of our wonderful collection of eating houses. There is the perennially popular Tuileries Restaurant, first choice for fine dining at the western end of the main street.

The Gilded Grape, at the other end of town and housed in a charming old building, serves delicious breakfasts, lunches and dinners from Thursday to Sunday. They also have a wide range of antiques, art and craft to tempt you - and their cakes - all of them - come very highly recommended!

If you are after more casual dining, the Rendezvous Courtyard Restaurant serves tasty a la carte meals. The Star Hotel offers Chinese cuisine and the Victoria Hotel has traditional counter meals.

You can enjoy The Tearooms' gold medal winning pies and live lunch-time music most weekends. They also have low fat muffins!

The Poachers Paradise Hotel/Motel offers a varied menu and is also the pick-up-point for winery tours on the Cobb & Co style coach with the lanonic 'Bussy' at the reins.

*"If anyone would like to give me a bottle of wine from my birth year,
I was born in 1945 or 1947.." — Walter James (Wine Writer)*

WINERY WALKABOUT

This festival, held each year on the Queen's Birthday weekend, (June 9th - 11th) focuses on having FUN with lots of fine wine, food and live music! The main street is closed on the Sunday morning for a lively market with well over 200 stalls. There is a 10km foot race for those who have the energy to run rather than walk.

Cellar door visitors buy an official Walkabout glass and a Passport that they have stamped by each of the 19 participating wineries. Once full – that is the Passport not the visitor – the holder receives a specially blended bottle of Muscat to savour!

Please ensure your Passbook is completed by the end of April, 2002 to take advantage of this offer.

There is a five course Bachanallian banquet on the Saturday night where district Winemakers showcase the great diversity of Rutherglen's wines. This event is a highlight of the weekend so ensure you book early to avoid disappointment. Telephone 02 6032 9127.

Please note: As the Queen's Birthday weekend is a very busy time, if possible, please hold off on phone orders on Saturday 9th and Sunday 10th.

For those planning ahead – the Rutherglen Wine Show takes place between September 24th and 28th. This major event on the judging calendar is an opportunity to taste, learn and mingle with winemakers from all over our country.

The presentation of trophies occurs during a Gourmet Dinner the following day. There is a public tasting at which you can judge the wines for yourself and compare your results with those of the judges. Contact the Rutherglen Agricultural Society on 02 6032 8044 for a program or further information.

Prize Winners

The Inaugural Rosewood Art Exhibition and Competition was judged by expatriate Mr Rob McDonald, who now lives in the USA.

Bill Plant exhibited a beautifully made cedar box decorated in autumn colours. "Arvo Tea" was the title of Lisa Bishop's whimsical folk painting, while a photographic piece by Sue Davis took off the best senior award. Alexander Stender, our only junior exhibitor, submitted a collage of autumn foliage and a textile piece.

Thanks to all who participated and our hearty congratulations to the winners. Well done! We will announce the theme much earlier next time and look forward to filling the cellar with exciting works of art. We have even installed special lighting and anticipate launching several careers!

A ROSE BY ANY OTHER NAME...

You will, no doubt, understand why Bill has had a hard time awarding prizes for alternate wine names when you study the offerings from Allan Collins and Alan Button.

They included the following gems:

Madeira	M'dura (contraction of Mildura!)
Sauternes	Sateen
Vintage Port	Antique Fort or Antico Forto
Tawny Port	Tiger Fort
Dry Sherry	Pale Aperitif
Sweet Sherry	Warm Aperitif
Oloroso	Fragrant
Port	Trop (Port spelled backwards)

"As port is served in small glasses that are consumed fairly rapidly (at least in our house), why not call it a QUICKIE!"

It was also suggested that we use 'Sharry,' 'Moscat' and 'Tukay' as they are not that far from what we're used to and with an Australian accent we would hardly notice a difference!

Vintage Report

As indicated in our Autumn Newsletter, picking started on February 1st and finished 3 months later, almost to the day, on May 2nd. In the mean time the weather was great for the harvest with little rain falling and good sunny days being the norm.

After the initial flurry of activity, with the picking of the whites (Riesling, Palomino etc) there was a slight lull while the desired baume's on the red varieties were achieved. Then it was all go again with the winery being a hive of activity with space being continually made for incoming grapes and moving juice to other areas.

To the outsider it would have seemed that grapes were going one direction and wine the other. While the amount of work performed and the stress levels rose, care was taken to maintain the quality of the fruit, hand picked by our trusty gang of locals.

Receiving fruit was sometimes a challenge with either the crushers or the pumps not working. This was overcome by bringing the old faithful Sambelli crusher out of retirement. Now all we had to worry about was whether it would stay in one piece. Due to the ingenuity of our cellar staff it did just that with new solutions to old problems found.

The quality of fruit received this year was very good and, at present, the wines look great. Now all we need to do is nurture these wines through to bottling so you, the valued customer, can make your own appraisal.

BULK IS BEAUTIFUL

Have you ever thought about getting a few mates together and bottling your own wine? It is very economical and great fun! We have a very popular red and white available or you could go for a nice port, muscat or tokay.

Depending of course on how many you 'test' as you go, you should get about 33 to 34 bottles from a 26lt container. Laurie, our Cellar Manager, uses beer bottles as they are readily available and, as Bill always says, "crown seals are the most efficient closing system there is."

You will also need sterilising chemicals - ensure you thoroughly wash and rinse the bottles with Sodium Metabisulphite. Please also be sure to thoroughly clean the containers as they are returnable.

Your local supermarket or home brewing shop can provide you with all the necessities such as a tap and a bottle-filler which connects to the tap.

As an added incentive we will run a Funniest Home Labels Competition until November 30, 2001. Come up with your own unique label and we will reward the winning entries accordingly!

People Profile - Laurie Richards

Laurie, the person most of you speak to when you ring through to us, is an ex ANZ Bank Manager who got away from the big smoke and made Rutherglen his home. He has become an important part of the Chambers team since joining us in 1997.

Having grown up in Syndal (a suburb of Melbourne) and worked at many different branches, one of Laurie's greatest talents is being able to recall obtuse post codes. Managing the Cellar door is his main function so many of you will have also met him when you call in.

Laurie, his wife Mary and their three children are also heavily involved in the community with Laurie being a Past President of Lions, Treasurer of the local Scout group and most recently coach of his son's basketball team. The very talented Mary is involved with the local Kindergarten and is on several committees.

Do ensure you pay your bills on time though 'cos Laurie has heard all the excuses under the sun!

**"It's only a day 'til tomorrow
you know!"**

Laurie Richards

One of our valued clients has asked a very pertinent question "What ever will become of that wonderful sign (Sydney may have a beautiful harbour but Rutherglen has a great port) once we can't use the word Port ?"

Upcoming Events

• Winery Walkabout, Rutherglen

9th to 12 th of June - Great Wine, Food & Music
Saturday 9am-5pm Sunday 10am-5pm

Please phone 1800622871 for further information and bookings.

• Father's Day

1st September. Why not treat Dad to a nice day trip or a wee tippie of something special from sunny Rutherglen!

• Rutherglen Wine Show

September 24th til 28th (See Article)

• Chiltern Heritage Ironbark Festival

21st of October with Vintage cars, whip cracking demonstrations and plenty of craft stalls. Book early for the special Steam Train trip! (Melbourne return) Please ring the Tourism Association for more details on 03/5726 1115.

• Rutherglen Agricultural Show

October 20th This is a traditional country show – bring the family!

Wine Profile: Cinsaut

The grape variety Cinsaut, (sometimes spelt Cinsault) originated in the Rhone region of southern France.

Known in Australia as Blue Imperial, it goes by the name of Black Prince at Great Western and often Ulliade or Oellade in other areas because of its very dark colour.

This black variety tolerates Rutherglen's hot, dry conditions well and its tough skin and firm texture ensure that a sudden rainstorm during Autumn will not easily split the grapes.

The wine produced from these grapes has an attractive red colour, agreeable bouquet and low tannin. For this reason it is often blended with other varieties such as Grenache, to bring smoothness. It is a softer style of wine, without the pepperiness of Shiraz, and has lovely fruit that compliments roasted meat, particularly lamb, very well.

Nishiki Maki (Vegetables Rolled in Beef)

This Japanese recipe is a good finger food, entrée or main course dish. Enjoy it with Sherry or Shiraz.

7oz thinly sliced lean beef 1 small capsicum
 2 spring onions 2 dried mushrooms
 Sprinkle of powdered Ginger $\frac{2}{3}$ cup Soy Sauce
 2 Tablespoons Sherry 2 Tablespoons oil
 $\frac{1}{2}$ carrot cut into 2" lengths
 2 Tablespoons Sherry

Combine beef with powdered Ginger and soy sauce; let stand for 15 minutes. Thinly slice carrot, spring onion & capsicum. Soak mushrooms in water and slice thinly. Lay out beef; fill with vegetables and roll. Fasten with a toothpick.

Heat oil in frying pan; fry meat rolls, turning often. Add soy sauce and Sherry; turn heat up being careful not to overcook. Remove toothpicks and cut into bite-sized pieces. Place on plate, cut side up. Garnish with lettuce or green vegetable leaves.

To your health!

We seem to read so often of 'new' findings on the beneficial effects of wine to our health. Here are some items from Wendy's archives showing that we have known many of these things for a long time. They are extracts from an article titled "Opinions of Eminent Medical Men."

"Alcohol in moderation is beneficial. It aids digestion, and revives a man's flagging energies after a day's toil. There is no time in our civilisation when alcohol – properly taken – served a more useful purpose than now."
 King's Physician, Lord Dawson of Penn.

Whilst Sir Arbuthnot Lane, M.D. records the following: "Speaking deliberately out of my professional experience, I do not hesitate to assert that I have saved more lives and rendered others healthier and happier by the reasonable use of alcohol than by the administration of any drug in the pharmacopoeia.

I have been made the target of bitter and ignorant criticism because I have asserted that brandy is good for babies in certain circumstances. Any doctor in large practise and any experienced nurse is fully aware of the supreme value of alcohol, not only in young life, but at all ages, in conditions of ill-health and disease.

While a certain very small number of medical men are opposed to the administration of alcohol to children or even adults, they will give freely any number of drugs which are very often deleterious and harmful, and not infrequently if their own mixtures are of service, these often owe their usefulness to the alcohol present in them.

It would appear to most people that alcohol given in suitable amount is a far safer material to administer than are many of the preparations which contain a drug like strychnine in appreciable quantity, and which are given freely and often very injudiciously to people of all ages. In prolonged delirium and in exhausting disease the use of alcohol renders it possible to administer food with great frequency and to ensure its digestion: thus saving very many lives."

WINERY WALKABOUT SPECIALS

Cellar Door Customers Only

**Look for our STUNNING
\$10 Tastebud Tempters**

SPECIAL CLUB MEMBERS ONLY OFFERS

Expires 31/8/01 unless sold out beforehand

● WINTER WINNERS

6 x '99 Shiraz & Blue Imperial
 4 x '96 Rosewood Riesling
 1 x Tawny Port
 1 x Vol (Madeira)

\$ 90 plus freight

● SUMPTUOUS SOMETHINGS

3 x 1999 Lakeside Late Harvest
 2 x 2000 Botrytis Tokay (750ml)
 3 x 1996 Shiraz
 1 x Mt Carmel Liqueur Port
 1 x Rutherglen Tokay
 1 x Rutherglen Muscat
 1 x '91 LBV Old Cellar Vintage Port

\$140 plus freight