



# CHAMBERS

Chambers Rosewood Vineyard, Barkly Street, Rutherglen VIC 3685.

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It seems an impossibly short time ago we were getting ready for the new century! We have certainly had a very full year with many happy and always busy times.

We never seem to have dull, or even ordinary days at Rosewood. The diversity of visitors is quite amazing. We recently welcomed a lady who called here on her honeymoon more than 25 years ago. She regaled us with fond memories of "the best day of her life" and Bill giving her "a bottle of his best wine." The only downside in the whole story was that she'd then got divorced!

On another recent otherwise inauspicious day, we had a couple of incidents within an hour of each other.

Our production supervisor Lyn responded to a crashing noise fearing it was an elderly gentleman, who had just left the cellar door. She rushed to assist only to be confronted by one of Bill's rams!

The startled creature had banged into the breezeway roller door then went careering off through the cellar investigating the lab and office on the way. He skittled out through the front gates and stopped in the middle of the road. Being a country lass, Lyn knew exactly what to do – she sat on him until he was calm then managed to get him off into an appropriate paddock.

It all turned out well apart from Lyn having to go to her daughter's ballet class with a distinctly country 'whiff' about her!

Soon after, another cellar door visitor enquired about the Chambers coffee mugs displayed on the shelves above the flagons. She asked about the price and if they came in other colours etc before commenting "they are for drinking port aren't they?" With her mischievous husband, madly winking as he lurked in the background, what was I to say?

We also have a pair of very confident young magpies who have taken to parading through the tasting area and fossicking for crumbs under our kitchen table. Rosewood could easily star in one of those tourist destination shows that invite viewers to experience a taste of country living!

Here at Chambers we feel it is important to look on the lighter, brighter side of things – not to trivialise but perhaps to bring balance and perspective into our lives. Visitors seem to enjoy our laid-back approach and the lack of pomp and ceremony.

We see very clearly that we are indeed part of a much bigger picture than sleepy old Rutherglen and even though we have different cultures, we can all communicate in the truly universal language of wine.

Thank you for your support and patronage through the year. We hope that as you wend your way to Christmas and the New Year you have a happy heart and a positive outlook.

Cheers and good health to you and your families from all here at Chambers Rosewood!

**Bill, Wendy & Stephen Chambers,**

*Laurie Richards, Joan Smith, Lyn Fleming,*

Charlie Symons, **Kath Landers,**

**Julie Hatton,** Jenny Buckingham,

Bruce Harris, *Ken Renshaw,*

Roberta Horne, *Robert Renshaw,*

Duncan Welsh, Ron Anderson,

**Lindsay Williamson, Kevin St John**

*and Andrew Kenny*

*"Wine is like the attraction to the opposite sex ....  
some like them aged and elegant while others  
like them young and fresh." Bill Chambers*

**CHAMBERS  
ROSEWOOD  
VINEYARD**



*The Friendliest Winery in  
Rutherglen.*

Even The Dogs  
Don't Want You To Leave



**CHAMBERS  
ROSEWOOD  
VINEYARD**



*The Friendliest Winery in  
Rutherglen.*

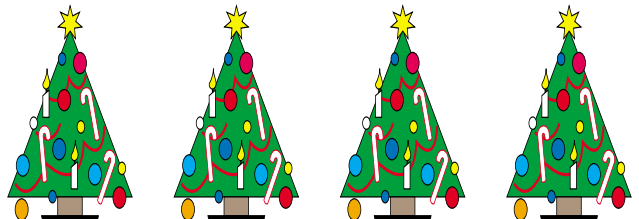
Even The Dogs  
Don't Want You To Leave



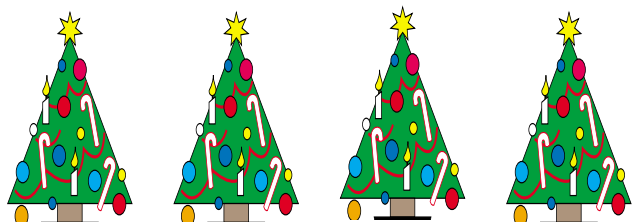
Long time client, Mrs Carol Stapleton of sunny Queensland supplied these wonderful labels after a visit to the cellar earlier in the year – Bill's dogs, 'Spot' and offsider 'Whiskey' immortalised!



Graham Veitch sent this photo of himself enjoying some Chambers wine in Santorini, the Greek Islands. He suggested we run a competition to see who could come up with the most exotic location to enjoy our wine!



We enjoyed a happy visit by the Vintage Veteran Chevrolet Association of Australia when they called into Rosewood as a part of their Meander Down the Murray Spring Tour. This stunning showcase features, from left to right models from 1948, 1947, 1940, 1939 and 1937.



## People Profile - Roberta Horne

Nick-named by one of our favourite clients, who insists that anyone with a three syllable name should be called thus, Roberta-alias Amontillada, hails from the Adelaide hills and is the editor of our newsletters.

After noticing how interested, yet lacking in confidence, cellar door visitors sometimes are, Roberta established the newsletter. The soft educational focus and light newsy style has proven so popular Bill has stopped calling it 'junk mail' and now refers to it as 'Roberta's bit of paper.'

Roberta has followed Laurie as President of the Rutherglen Lions Club this year; this is only remarkable because it was an all-male club. She is also a Joey Scout Leader, a representative on our local community advisory committee, and has a teenage son to keep her busy.

"Crossing the border is more like going to another country" says Roberta. She drives her little bus (car) through the fields (paddocks) into the village (Rutherglen), to get a Yiros (Souvlaki) or perhaps an apple square (apple slice) to have for lunch (dinner). A whole new way of speaking!

## Upcoming Events:

### • Christmas Delights

If you will be in the area over the Christmas period, make time one evening to enjoy all the many households who decorate their homes with lights. The keen competition ensures great viewing and it is hard not to feel festive afterwards. Lindsay Williamson, one of our vineyard workers, has a spectacular display featuring a 7 metre tree and thousands of lights. His house is on the corner of Harris and Culbertson Streets, behind the Catholic Church in High Street, Rutherglen. A truly beautiful sight.

### • Tastes of Rutherglen Festival March 9-18, 2002

Enjoy the flavours of Rutherglen wine and food over ten glorious days. Purchase your commemorative "Tastes" glass for \$5.50 at any participating winery. Then choose a plate of gourmet cuisine for just \$11 and receive a free glass of the winemaker's specially selected premium wine to accompany it.

We are featuring Bill's award winning '97 Riesling each Saturday and divine cake with Muscat on the Sundays.

## Don't forget...

Our Art Exhibition & Competition! The theme this year is "Life, Love and Leaves" and we invite entries in any medium. Ring us today on 02 6032 8641 for your Entry Form.

We look forward to being dazzled by your brilliance!

## Wine Profile: Riesling

Riesling, Germany's noblest grape variety, is usually referred to as Rhine Riesling in Australia to distinguish it from Hunter River Riesling (Semillon) and Clare Riesling (Crouchen).

This variety has rough, green leaves often with red colouration on the stalks. It has juicy, small round berries that turn gold when exposed to the sun and grows more vigorously in cooler climates than hot areas like ours in Rutherglen.

In Europe the partially frozen fruit from this variety is made into icewein but in Australia it is normally used to make dry or slightly sweet table wines. Some wineries produce Botrytis affected wines and there is a vineyard in Western Australia that produces a beautiful Liqueur Riesling.

Now enjoying a resurgence of consumer interest, this very versatile wine is ideal to enjoy, particularly in the warmer months, with fish and chicken dishes especially with your friends.

### Ho, Ho, Ho!

This delicious concoction would make an ideal Christmas gift and/or a self-indulgent treat. Smarten up a plain warm scone or spread over crepes topped with mashed banana, chopped walnuts and a sprinkle of cinnamon.

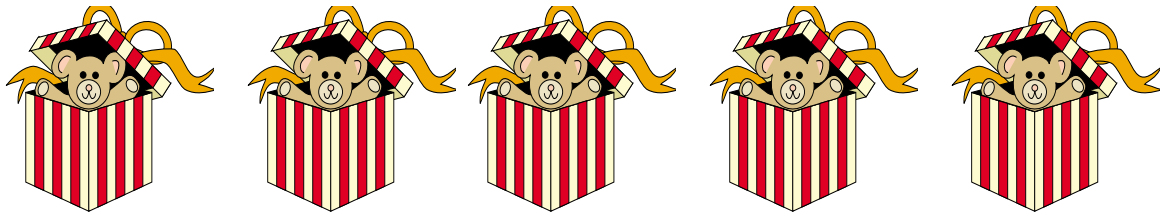
#### Ingredients

2 tablespoons Chambers Muscat  
1 egg yolk  
1/4 cup soft brown sugar  
300ml sour cream

#### Method

Pour a small glass of Muscat for the cook. Beat all ingredients, apart from the Muscat, in a medium size bowl until thick and glossy (about 5 minutes). Gradually add the Muscat and continue beating until well combined. Cover and refrigerate for at least 2 hours before using.

# Gossip & Goodies



As the delicious range of Tavenders dressings, sauces and chutneys are so popular at cellar door, we have decided to make them available through our mail order service for the Christmas edition only. These products make excellent gifts or to add a little pizzazz to your festive entertaining. Please use the Tavenders order form and include the total on your wine order sheet.

**Dill & Mustard Dressing:** Traditionally used on gravlax or smoked salmon...sensational on asparagus and all salads and seafood or add tang to rolls and sandwiches.

**Honey Mustard Dressing with Chilli:** With just a hint of chilli and the subtle flavour of South Australian honey this very versatile dressing will enhance most summer and vegetable dishes.

**Serious Sweet Chilli Sauce:** The serious relates to the chilli content! Though not overly hot, this sauce packs a bit of a punch. Terrific on wedges with some sour cream.

**Shiraz Worcester Sauce:** Made using Rutherglen Shiraz lees, this spicy Worcester style sauce is perfect for all red meats, or can be used as a marinade or in adventurous salad dressings.

**Dukkah:** Pronounced dook-a this flavoursome Egyptian dipping spice mixture, made from roasted seeds, nuts and spices is served with crusty bread and a good olive oil.

**Chilli & Capsicum Jelly:** Not too hot, this jelly has the delicious flavour of roasted capsicum and the added interest of black onion seeds...great on a bruschetta, in pasta or used as a dip with cream cheese.

**Chilli Marmalade:** Even the faint hearted enjoy the zing of citrus zest and the tang of marmalade in this not too hot dressing. Excellent with white Costella, double cheese corn chips and Bill's Botrytis Tokay.

**Marinade No. 1:** A wonderful combination of Coconut milk and lemongrass with a little touch of chilli to marinate chicken and seafood. Dip pitta bread or wedges for a smart appetiser.

**Marinade No. 2:** Sesame Oil, soy sauce, chilli and the exotic flavour of star anise make this a perfect marinade for duck and all red meats, or use as a dip.

**Hot as Hell Chilli Relish:** For the dedicated Chilli lover...Hot stuff!! Hints of fresh coriander and soy sauce...lots of chilli!! Serve as a condiment with curries, add a little pep to a casserole or liven up seafood.

**Assorted Chutneys:** A seasonal selection of chutneys such as Old Fashioned Tomato, Apricot & Coriander Seed and Mango & Peach depending on availability.

**Kasundi:** This is a hard one to describe...image a firm chutney...made using a lot of Indian spices. The Mango has a decent amount of chilli heat, but is not painful, whereas the Tomato is full of fire!!

**Orange & Macadamia Dressing:** A citrus based vinaigrette...delightful over green salads – light and delicate!!

**Original, Raspberry & Balsamic Poppyseed Dressings:** An ensemble of egg and dairy free dressings with their own flavours and the interest of poppy-seeds. Use over green salads, avocado, asparagus, potatoes etc.

**Mango & Passionfruit, Fig & Ginger and Raspberry & Red Wine Dessert Syrups:** All luscious dressings made to pour over ice-cream, puddings and fresh fruit. Great in smoothies too!

PRODUCT	Size	Price	No	Total
Dill & Mustard Dressing	250ml	\$6.50		
Honey & Chilli Dressing	250ml	\$6.50		
Shiraz Worcester Sauce	250ml	\$6.50		
Serious Sweet Chilli Sauce	250ml	\$6.50		
Dukkah	100gm	\$5.00		
Chilli & Capsicum Jelly	195gm	\$6.00		
Chilli Marmalade	195gm	\$6.00		
Marinade No. 1	250ml	\$6.00		
Marinade No. 2	250ml	\$6.00		
Hot as Hell Chilli Relish	100gm	\$5.00		
Assorted Chutneys	200gm	\$5.00		
Kasoundi Tomato (Hot)	260gm	\$7.50		
Kasoundi Mango (Mild)	260gm	\$7.50		
Orange & Macadamia Dressing	250gm	\$6.50		
Raspberry & Poppyseed Dressing	250ml	\$6.50		
Original Poppyseed Dressing	250ml	\$6.50		
Balsamic & Poppyseed Dressing	250ml	\$6.50		
Mango & Passionfruit Dessert Syrup	250ml	\$7.50		
Fig & Ginger Dessert Syrup	250ml	\$7.50		
Raspberry & Red Wine Dessert Syrup	250ml	\$7.50		
<b>TOTAL</b>		<b>\$</b>		

**~Rosé~Rosé~Rosé~**

Rosé drinkers will be pleased to see the return of this popular style to our line-up! Made from Cinsault fruit, this very pretty, light rose coloured wine is ideal for summer as its crisp, fresh tones make it enjoyable on the warmest day and with many dishes.

Other new wines to look out for are the 2001 Muscadelle and 2000 Chandlers Riesling which again make ideal partners for casual summer meals.

The 1999 Shiraz and Blue Imperial together with Rutherglen Red's new counterpart, Rutherglen White (the one Bill calls our fish and chip wine) are steadily gaining acceptance and continue to march out the door.

Thanks to the suggestion of one of our valuable customers we have highlighted new wines and price changes on the Summer Price List so you can see at a glance what's changed-thanks Peter!

Our Philosophy T-Shirts (\$22 each) are all the rage at the moment so we now also have polo style shirts at \$30 and aprons due in shortly. Wendy's tablemats featuring various wineries in the area are good value at \$30 and don't forget corkscrews (\$8.80) and Wine Guides (\$10) if you are looking for stocking fillers.

**Muscat Fruit Mince**

Ingredients:

- 470g can crushed pineapple
- 500g mixed fruit
- 125g cherries quartered
- Grated rind of 1 lemon
- 1 cooking apple grated
- 1/4 cup firmly packed brown sugar
- 1 teaspoon mixed spice
- 1 tablespoon cornflour
- 1/2 cup Chambers Muscat

Method:

Combine all ingredients except cornflour and muscat in a saucepan. Place over low heat. Stir well and simmer for three minutes.

Mix cornflour with muscat and stir into fruit mixture.

Bring to the boil, stirring constantly and cook for one minute.

Allow to cool before placing in screw top jars. Store in the refrigerator.

**HANDY HINTS:**

- If you want to enjoy red wine in the warmer months, try adding spring or soda water.
- Planning to serve rice salad? Cook it by the absorption method with 1/2 cup of white wine added to the pot.



# Special Season's Greetings

*To all our  
valued customers ~*

*We thank you for  
your patronage and  
look forward with  
confidence and  
happy hearts to  
a great 2002!*

## **SPECIAL**

**CLUB MEMBERS  
ONLY OFFERS**

Expires 30/ 01/02  
unless sold out beforehand

### °BUT ONCE A YEAR°

- 2 x '98 Chardonnay (Pre Release)
- 2 x '97 Riesling (Pre Release)
- 3 x '99 Cabernet Sauvignon (Pre Release)
- 3 x '99 Shiraz
- 1 x Muscat
- 1 x Tokay

**\$130 plus freight**

### °LAVISH & LOVELY°

- 2 x '00 Gouais
- 3 x '99 Lakeside Late Harvest
- 3 x '97 Blue Imperial
- 2 x '97 Shiraz
- 1 x Muscat
- 1 x Old Tawny

**\$120 plus freight**

### °HEAVEN ON A STICK°

- 2 x '91 Neilsen's Dry White (Limited Release)
- 2 x '98 Chardonnay (Pre Release)
- 2 x '00 Botrytis Tokay (750ml) (Award Winner)
- 2 x '98 Cabernet Sauvignon (Pre Release)
- 2 x '98 Shiraz (Pre Release)
- 1 x Amontillado (375ml) (Limited Release)
- 1 x Grand Muscat (375ml)

**\$180 plus freight**

### °STOCKING STICKIES°

- 4 x '00 Botrytis Tokay (750ml) (Award Winner)
- 4 x '99 Lakeside Late Harvest
- 4 x '97 Autumn White

**\$140 plus freight**

### °CRACKER CRATE°

- 1 Dozen x Rutherglen White

**\$60 plus freight**

### °RUDOLPH'S RED°

- 1 Dozen x '99 Shiraz & Blue Imperial

**\$ 90 plus freight**

# CHAMBERS

Ph: 02 6032 8641 Fax: 02 6032 8101 Email: wchambers@netc.net.au

• New Wine/Vintage

## CELLAR DOOR PRICE LIST - SUMMER 2002

WHITE TABLE WINES	Bottle	Dozen	Qty	Total
	\$	\$		\$
2000 Gouais .....	10.00	120.00	_____	_____
1997 Chardonnay .....	12.00	144.00	_____	_____
1998 Riesling .....	9.00	108.00	_____	_____
•2000 Chandlers Riesling .....	7.00	70.00	_____	_____
NV Rutherglen White .....	6.00	60.00	_____	_____
1996 Rosewood Riesling .....	8.00	96.00	_____	_____
2001 Light Muscat .....	10.00	120.00	_____	_____
•2001 Muscadelle .....	8.00	96.00	_____	_____
1999 Lakeside White Late Harvest .....	10.00	120.00	_____	_____
1997 Autumn White .....	9.00	108.00	_____	_____
1996 Botrytis Tokay (375ml) .....	12.00	144.00	_____	_____
2000 Botrytis Tokay (375ml) .....	12.00	144.00	_____	_____
2000 Botrytis Tokay .....	19.00	228.00	_____	_____

RED TABLE WINES	Bottle	Dozen	Qty	Total
1997 Cabernet Sauvignon (French Oak) .....	12.00	144.00	_____	_____
•1999 Cabernet Sauvignon .....	12.00	144.00	_____	_____
1997 Blue Imperial .....	12.00	144.00	_____	_____
1999 Shiraz & Blue Imperial .....	8.50	102.00	_____	_____
•1999 Shiraz .....	11.00	121.00	_____	_____
1997 Shiraz .....	10.00	120.00	_____	_____
NV Rutherglen Red .....	8.50	102.00	_____	_____
•2001 Vidal's Rosé .....	8.50	102.00	_____	_____

FORTIFIED TABLE WINES	Bottle	Flagon	Qty	Total
Rutherglen Dry Flor .....	8.00	16.00	_____	_____
Oloroso .....	12.50		_____	_____
Cream Sherry .....	12.50	25.00	_____	_____
Ol-Vol Muscadelle (375ml) .....	20.00		_____	_____
Vol (Madeira) .....	8.00	16.00	_____	_____
Rutherglen Tokay .....	12.50	25.00	_____	_____
Rutherglen Muscat .....	12.50	25.00	_____	_____
Rutherglen Tawny (Port) .....	8.00	16.00	_____	_____
Ruby (Port) .....	9.50	19.00	_____	_____
1998 Vintage Ruby (Port) .....	9.50		_____	_____
Rutherglen Mt Carmel (Liqueur Port) .....	12.50	25.00	_____	_____
1993 LBV (Late bottled Vintage Port) .....	15.00		_____	_____
1993 Old Cellar Vintage (Port) .....	12.00		_____	_____
1994 Walnut Red (Port) .....	15.00		_____	_____
Rutherglen Old Tawny (Port) .....	15.00		_____	_____
Old Vine Muscadelle (375ml) .....	30.00		_____	_____

CHRISTMAS SPECIALS	Dozen	Qty	Total
But Once a Year .....	130.00	_____	_____
Lavish & Lovely .....	120.00	_____	_____
Heaven On A Stick .....	180.00	_____	_____
Stocking Stickies .....	140.00	_____	_____
Cracker Crate .....	60.00	_____	_____
Rudolph's Red .....	90.00	_____	_____

LIMITED RELEASES - Subject to availability	Bottle	Dozen	Qty	Total
1991 Neilsens Dry White .....	15.00	180.00	_____	_____
Amontillado .....	(375ml) 11.00		_____	_____
•Rutherglen Grand Muscat.. (375ml) (Special) .....	35.00		_____	_____

SUB TOTAL THIS PAGE \$ \_\_\_\_\_

CONTINUED...

SUB TOTAL B/F \$ \_\_\_\_\_

**BULK WINE PRICES - OVER 20 LITRES**

	Per Litre	26 Lt	Qty	Total
	\$	\$		\$
•Dry Red .....	5.50	143.00	_____	_____
Dry White .....	3.50	91.00	_____	_____
Tokay .....	11.00	286.00	_____	_____
Muscat .....	11.00	286.00	_____	_____
Tawny (Port) .....	6.50	169.00	_____	_____
Ruby (Port).....	8.50	221.00	_____	_____
Mt Carmel (Liqueur Port) .....	11.00	286.00	_____	_____
Dry Flor (Sherry).....	7.00	182.00	_____	_____

Wine Sub Total \$ \_\_\_\_\_  
 Tavender's Total \$ \_\_\_\_\_  
 Plus Freight \$ \_\_\_\_\_  
**TOTAL DUE \$ \_\_\_\_\_**

	1Ctn	2Ctn	3Ctn	4Ctn	6Plus
	\$	\$	\$	\$	Each
<b>Adelaide</b>	11.85	19.78	26.57	33.37	42.33
<b>Brisbane</b>	15.70	26.57	36.77	48.10	59.43
<b>Canberra</b>	10.71	16.38	22.04	27.71	32.74
<b>Melbourne</b>	11.00	16.50	22.00	27.50	31.90
<b>Vic-Country</b>	11.85	19.78	26.57	33.37	42.33
<b>Sydney</b>	10.71	17.51	23.18	29.97	35.64
<b>NSW-Country</b>	12.98	20.91	27.71	34.51	42.44
<b>Perth</b>	28.84	45.84	62.83	79.83	95.69
<b>Gold Coast</b>	17.51	28.84	40.17	50.37	61.70

**Please Note:** Freight rates approximately only  
Specific prices on application.

- \*Minimum Mail Order: 12 bottles - (can be mixed wines)
- \*Flagons: Must be either 4 or 6 to a carton.
- \*Payment must be forwarded with the order.
- \*Prices may vary without notice.
- \*Title for the goods sold by us passes only on receipt of payment in full.

**Please Print clearly**

Title: \_\_\_\_\_ First name: \_\_\_\_\_ Surname: \_\_\_\_\_

Home Address: \_\_\_\_\_

Delivery Address: \_\_\_\_\_

Special Delivery Instructions: \_\_\_\_\_

State: \_\_\_\_\_ Postcode \_\_\_\_\_ Phone No (\_\_\_\_) \_\_\_\_\_ Email \_\_\_\_\_

Cheque/Money Order     Bankcard     Mastercard     Visa Card

Credit Card No.   

Signature: \_\_\_\_\_ Date: \_\_\_\_\_ Expiry Date: \_\_\_\_\_

**Do you have a friend, neighbour or family member who would like to subscribe to the Chambers' newsletter?**

Title: \_\_\_\_\_ First name: \_\_\_\_\_ Surname: \_\_\_\_\_

Home Address: \_\_\_\_\_

State: \_\_\_\_\_ Postcode \_\_\_\_\_ Phone No (\_\_\_\_) \_\_\_\_\_ Email \_\_\_\_\_