

CHAMBERS

Chambers Rosewood Vineyard, Barkly Street, Rutherglen VIC 3685.

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Editor: Roberta Horne



Photo: Bindi Welsh, Indigo Images, Rutherglen

'Sir' Bill



Only a short time after receiving an OAM in recognition for his many years of service to the Australian Wine Industry, Bill was out digging up weeds and cleaning up roadside litter as usual.

While naturally very proud, Bill has continued in his own inimitable style in spite of all the fuss and the barrage of congratulatory messages.

His position as Chairman of Judges at the Melbourne Wine Show for over 20 years and his strong commitment to judging at major and regional wine shows throughout Australia, has made Bill a very well known personality.

Internationally, he is held in high esteem and is possibly better known in America and the UK than in Australia following rave reviews in prestigious overseas wine publications.

Unlike many other acclaimed business people, Bill has retained his down to earth attitude. In fact one of the several other awards that have come his way was for being "The least likely to promote."

Rather than taking advantage of fame to inflate his ego or his prices, Bill regularly apologises for the very moderate cost and thanks people for purchasing his wine.

Many young winemakers have benefited from Bill's vast experience although when asked for advice he is more likely to say "well, what do you think?" or "let's look it up" rather than pontificating his ideas. He has always been happy to step aside "to give the young blokes a go."

**"Good Cognac is like a woman. Do not assault it.
Coddle and warm it in your hands before you sip it." Winston Churchill.**

WINE BY ANY OTHER NAME

• There is nothing new about the New Zealanders selling some pretty smart wine but a controversial move to sell it in 3 litre casks certainly caused a bit of a to do.

The UK's largest wine retailer Tesco's have however, found ready acceptance for the self branded premium white bag-in-a-box. Customers enjoy the convenience - even with its hefty £20 (approx. AU\$50) price tag.

Another producer is expecting to sell out of his 1.5 litre magnums of Chardonnay for a cool \$200!

• In America increasing numbers of restaurant diners are turning away from their traditional beers and short drinks in favour of wine.

Popular diets encouraging the consumption of wine, particularly red wine, and a mounting interest in wine styles are credited with driving this growth.

It is thought that the aptly named "Two Buck Chuck" labels available in the US will continue to be popular as long as the unexpectedly high quality is maintained.

• India is now emerging as a very interesting market – 3.5 million bottles of wine were consumed there last year.

• Here at Chambers our big bottles (flagons) and cleanskin white and red wines may not be very glamorous, but they are certainly very popular.

"Men are like fine wine... They start out as grapes, and it's up to the women to stomp them until they turn into something acceptable to have dinner with." Dave Barry

Gingered Figgy Pear Butter with Lavender Flowers

Bob Allen of Los Altos Hills, California has kindly converted his prize-winning recipe to metric measurements for us.

He took out top honours at last year's Filoli Fruit Cook Off with his Gingered Figgy Pear Butter with Lavender Flowers but we have held the recipe over to coincide with our Australian pear season.

Keep in mind that the recipe calls for 120ml of Chambers Grand Muscat...we're pretty sure the Rutherglen Muscat will do just as well.

Copies of the recipe and full instructions are available at the cellar door. We will happily forward them if you are keen to try your hand.

South Australian cellar door visitor, Margaret Henderson has shared some favourite family recipes for grape sauce. They came from a very old edition of the "Barossa Cookery Book" which was first published in 1917 to aid the South Australian Soldiers Fund.

Mrs George Tummel's Grape Sauce

Boil 6 lbs blue grapes, 1/4 lb onions, 12 cloves in 2 btls of vinegar for 1 hour, then strain through colander; at same time boil 3 lbs apples with a little water; when soft, mash, and then put grape juice with apples, add two dessertspoons salt, 1 teaspoon pepper, 4 cups sugar; boil again for 20-30 minutes. Lastly add 9 teaspoons Worcester sauce.

Mrs P Sporn's Grape Sauce

6 lbs grapes (Mataro), 3 pints vinegar, 2 & 1/2 lbs sugar, 2 ozs salt, 1 & 1/2 ozs cloves, 1 oz whole ginger, 1 teaspoon cayenne pepper, 4 lbs apples, cut into thin slices.

Boil together for 3 hours, strain & bottle.

FOR THE KIDS

If imagination is as important as knowledge what can yours reveal?

We are looking for entries for the 4th annual Chambers Art Exhibition and Competition.

Entry has again been limited to those under 18 years of age, and ready-to-mount pieces, in any medium, up to A3 in size, are sought.

There is plenty of room for creativity with our 'I Dream of...' theme this year, providing ample scope for inventiveness.

Several substantial prizes are offered to encourage full participation in the event and entries will be displayed throughout our Tastes of Rutherglen Festival. This could be a good starting point - a springboard for future Artists, so go on – get those entries in!

Application forms are now available (please see the top of page 1. for our contact details) and get your entry form and exhibit to us before 5pm on 3/3/04.



One of last year's winning entries

Have a look at what we received on a recent holiday in the UK! We were shocked to find that friends and family believed the Aussies resented losing the Rugby World Cup.

To use the Australian vernacular 'fair suck on the sav' - it was a great game that could have gone either way and the only grapes we're interested in are the ones that end up in a bottle.



Matured over several years, this robust performer has been enjoyed by the English for some time.

Australians may find it hard to swallow due to its bitter aftertaste, which can last for four years or more.

Best served cold with humble pie or barbecued wings.

Available from



People Profile: Nick Taylor

Nick, or 'Wilko' as he is now known, is from Woodbridge in Suffolk, England and is the latest addition to our cellar door crew. I have to say he stands up to being our resident 'Pom' very well.

He has been in Australia for 5 years and joined us after an initial 4-year stint as a Farm Manager and Jackeroo.

He met his wife, the daughter of a Casino farmer, when he was studying at the Royal Agricultural College in Cirencester. Jane caught his eye when she served him pizza at a restaurant. "It was love at first sight" says Nick.

A keen sportsman, Nick is working up to a championship with his indoor cricket team, Doc's 11. He's also a valuable member of the Chambers Lawn Bowls team and is a Joey Scout leader. His long term goal is a degree in Theology and work in the church.

Nick and his family live on a 90 acre farm outside Rutherglen where they are pretty well self sufficient.

He says he's taking out Australian citizenship this year but says that because the English are the best Rugby players in the world he'll hang on to his British Passport. Bring on the Ashes!



Our trusty team of vineyard workers get under way for Vintage 2004

HEALTH MATTERS

Studies into Resveratrol, a compound offering considerable health benefits for the blood and heart, is now thought to also assist lung health.

Found mainly in the skin of grapes, Resveratrol is more abundant in red wine, with smaller amounts present in white wine.

Studies at London's Imperial College indicate the potential for this compound to help reduce the severity of certain lung diseases and some types of cancer.

The average glass of red wine has between 1 and 6 micrograms of Resveratrol per millilitre.

It's good to remember that if your general health is below par your liver may not process alcohol as efficiently and you may have a higher BAC (Blood alcohol count).

Did you know...

- That insect repellent works by blocking the mosquito's sensors so they don't know you're there?

Life as we know it will never be the same again...

Laurie's 18 year old daughter has just got her 'P' plates – we thought it was the No.1's decimating his hair!

Both Kath and I have sons with 'L' plates who are now behind the steering wheel... Oh, woe are we!

POLO SHIRTS & T SHIRTS

We have received another shipment of our very popular Philosophy #1. Polo's and T Shirts in larger sizes. They go quickly so don't delay if you want one.

In the Vineyard

Even though the drought resulted in plenty of extra work, our vineyard manager Robert Renshaw advises we will probably get a crop comparable to an average year.

Colonisation of weeds has been a problem and we've had to enlist the help of a couple of young blokes to chip out the paddy melons.

The weather, particularly in the lead up to Christmas, was reasonably hot, certainly not the long spells of over 40°C days we sometimes get. There were also occasional storms producing heavy showers and high winds in the vicinity but luckily we avoided any damage at Rosewood. Since then however, it's been reasonably cool.

In between keeping an eye on the weather and preparing all the equipment for vintage, they are putting down mulch in our dryland vineyards.

As in a normal garden, mulch retains moisture, improves soil structure by increasing organic matter and keeps the roots of the vines cool.

Another really important benefit of mulching is the suppression of weed growth.

The young vines are growing vigorously and need to be trained along the trellis wires to encourage growth next year.

RUTHERGLEN SHINES

According to a recent survey conducted by the University of Adelaide, 95% of visitors to Rutherglen were either satisfied or very satisfied with their experience.

And the reasons:-

- Great wines •Value for money •Large selection
- Friendly people •Helpful •Unpretentious
- Laid back •Home of the world's premium fortified wines •The Restaurants.

EMAIL

Please consider electronic delivery of your Chambers newsletter. It is our preferred delivery method as it is quicker and of course less expensive. We cannot however, accept Hotmail addresses as our files are too big. If you are happy to receive your newsletter via this method please send us an email to wchambers@netc.net.au including your street and delivery address plus telephone contact numbers. You will need Acrobat Reader to open the files – available for free download at www.adobe.com if you don't have it already.

Ladies! Don't forget that 2004 is a Leap Year – your chance to ask for the hand of that special man you've got your eye on. Who's it going to be?

Your Autumn Selections

Expires 31/05/04 unless sold out

• CLEVER CUPID

1 dozen x '01 Sparkling Shiraz
\$187 plus freight

• LOVE IS IN THE AIR

2 x '00 375ml Botrytis Tokay
2 x '01 Rosewood Riesling
3 x '01 Shiraz
3 x '01 Cabernet Sauvignon
1 x Rutherglen Muscat
1 x Mt Carmel (Liqueur Port)
\$135 plus freight

• IN THE PINK

4 x '03 Light Muscat
4 x '01 Sparkling Shiraz
4 x '02 Walnut Muscat
\$ 160 plus freight

• LADIES' CHOICE

2 X'99 Chardonnay
2 X'02 Autumn White
2 x '01 Anton Ruche Shiraz Mondeuse
2 x '00 Shiraz
2 x '00 Cabernet Sauvignon
1 x Old Vine Muscadelle
1 x Grand Muscat
\$ 165 plus freight

If you are a particular fan of the following wines you may like to stock up as they are running low.

• 2001 ROSEWOOD RIESLING

Semi sweet finish – next vintage due in April

• 2003 LIGHT MUSCAT

Best to enjoy while young – next vintage due in April.

• 2001 VIDALS ROSÉ

Made in the French style - a dry Rosé.

• 1996 BOTRYTIS TOKAY

Mead/honey tones

• 2000 BOTRYTIS TOKAY

Luscious, tropical fruit to enjoy with dessert or to compliment spicy foods.

~NEW RELEASE~

NV Rosewood Red. The next batch of our very popular cleanskin (no label) red – slightly heavier in style.

Wine Profile: Sweet styles

Cast your eye down our list of white wines and you'll see that there are a number of different wines represented there.

The Rosewood Riesling with its semi sweet finish has been a particularly popular choice, possibly because this wine can be enjoyed by those with either a dry or sweet palate. We're always surprised at how many couples share this predicament.

Another great favourite, our Light Muscat is, as the name indicates, lower in alcohol. Its fresh fruit flavours are very appealing with a wide range of dishes. Made from the same grapes used in the fortified Muscat but picked early in vintage, it normally has a slight pink flush. Good with Asian cuisine, mild curries and of course cakes and desserts. Or, for something a little different, serve it in a pretty frosted glass with a strawberry.

In line with an agreement made in the 1970's between Australia and the then European Union, the wine we now call Autumn White was previously known as Sauternes. It's always fun to experiment so rather than just enjoying it with dessert, use your imagination - you never know what you'll come up with.

The exotic Botrytis Tokay is another style traditionally enjoyed with dessert. Here again there is plenty of scope for experimentation - you can also enjoy these luscious wines with savoury flavours as well as various cheeses and nuts.



Stephen operating another fine example of Rosewood machinery - a 1939 Farmall.

UP COMING EVENTS

TASTES OF RUTHERGLEN

First held in 1988 this festival is held over two weekends. Fabulous fun, food and of course wine. It's the ideal time to sample wine and food as each of the 20 participating wineries team up with local food producers to bring you the best the region has to offer.

You can also view the entries in our annual Junior Art Exhibition & Competition.

The lovely people from Bank Inn, Rutherglen will again tempt your tastebuds while you listen or dance to the ever popular 2FM band.

Saturdays 6 & 13 March 2004

- **Tastes of Rutherglen – 1st & 2nd Saturdays**

Rosewood offers delicious new season marinated lamb skewers en salad topped with minted yoghurt sauce perfectly matched to Chambers 2000 Cabernet Sauvignon.

Wednesday 10 March 2004

Join us at the cellar door and make yourself a gorgeous cocktail hat while enjoying lunch and learning about wine. \$50.00 per person.
Enquiries 02 6032 8641

Sundays 7 – 14 March 2004

- **Tastes of Rutherglen – 1st & 2nd Sundays**

Enjoy Kransky sausage decked with eggplant and olive chutney and caramelised onion on a sour dough roll complimenting Chambers 2001 Anton Ruche Shiraz Mondeuse.

5-14 March

- **Rosewood's Annual Junior Art Competition**

Don't miss this popular event featuring works from children 5 to 18 years of age.

This year's theme is 'I Dream of.....'

5-14 March

- **Rutherglen Artists Society Art Exhibition, Memorial Hall, High Street Rutherglen**

10 April 2003

- **Rutherglen Flower Show 11am – 4pm**

- **Lions Glenview Fundraiser**

Easter Ball in the local hall 8pm-midnight.
Music by Howie Brothers & Thelma Reid \$15 per head including super No BYO drinks.
Bookings and details: Mick Lee 02 6032 9539.

20 & 21 March

- **St Stephen's Flower Festival, 'The Women Saints'**

St Stephen's Anglican Church, Rutherglen

DIARY NOTES

12 & 21 June

- **Corowa Horse Races**

11-14 June 2003

- **Winery Walkabout** – A fun filled weekend with plenty to do. Make sure you book your accommodation early as many participants return each year!

Rendezvous with a Rabbit?

This is the title of a new cookbook published by local olive producers Lyric Olives of Rutherglen, featuring a collection of favourites from Chefs of the North East.

Here's one of the recipes from chef Peter Weir of Beaumont's in Rutherglen's Main Street. The recipe serves 8 people but it can be successfully halved.

Sicilian Quail

Ingredients

8 quail (cut in 1/2 or butterfly)
6 cloves garlic (cut in 1/2)
150g capers
24 pitted prunes
200ml Lyric extra virgin olive oil
2 sprigs rosemary (stripped)
2 tsp dried mixed herbs
150ml red wine vinegar
500ml red wine
1 tbsp cracked black peppercorns
8 bayleaves
100g soft brown sugar
300ml beef stock
salt and pepper to taste

Method

Combine all ingredients together, marinate quail for 24 hours, then bake in a moderate oven for about 45 mins.

Remove quail from braising liquid and bring to boil, thicken lightly with arrowroot to desired thickness. Place quail back into pot and reheat.

Serve with braised French lentils du Puy or parmesan risotto.

Bill suggests a glass of Chambers 2001 Shiraz & Blue Imperial to accompany it. Bon Appetit!

Having trouble with ants? Our wonderful handyman Kevin St John has come up with a ripper cure. Just sprinkle pepper around their nests or where you see a trail – works a treat and no nasty chemicals.

CHAMBERS ROSEWOOD WINES

ACN 050 288 385

POSTAL ADDRESS: P.O. BOX 8, RUTHERGLEN 3685

ABN 89 378 543 120

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

• New Wine/Vintage /Price

CELLAR DOOR PRICE LIST - Autumn 2004

	Bottle	Dozen	Qty	Total
	\$	\$		\$
WHITE TABLE WINES				
2001 Gouais	12.00	144.00	_____	_____
•1999 Chardonnay	12.00	144.00	_____	_____
2000 Riesling	9.00	108.00	_____	_____
NV Rutherglen White (Cleanskin)	6.00	60.00	_____	_____
2001 Rosewood Riesling (Semi Sweet)	9.00	108.00	_____	_____
2003 Light Muscat.....	13.00	156.00	_____	_____
2001 Late Harvest	9.00	108.00	_____	_____
2002 Autumn White	10.00	120.00	_____	_____
2000 Botrytis Tokay (375ml).....	18.00	216.00	_____	_____

	Bottle	Dozen	Qty	Total
RED TABLE WINES				
•2000 Sparkling Shiraz	16.00	192.00	_____	_____
2001 Vidals Rosé	7.00	70.00	_____	_____
•NV Rosewood Red (Cleanskin).....	6.00	60.00	_____	_____
2000 Cabernet Sauvignon	12.00	144.00	_____	_____
•2002 Blue Imperial.....	12.00	144.00	_____	_____
2000 Shiraz	10.00	120.00	_____	_____
2001 Shiraz & Blue Imperial.....	10.00	120.00	_____	_____
•2001 Anton Ruche Shiraz Mondeuse	15.00	180.00	_____	_____
NV Rutherglen Red	8.50	102.00	_____	_____
NV Rutherglen Red (375ml).....	6.00	60.00	_____	_____

	Bottle	Flagon	Qty	Total
FORTIFIED TABLE WINES				
Rutherglen Dry Flor.....	9.00	18.00	_____	_____
Oloroso	13.00		_____	_____
Cream Sherry	13.00	27.00	_____	_____
Rutherglen Tokay	13.00	27.00	_____	_____
Rutherglen Muscat.....	13.00	27.00	_____	_____
•2002 Walnut Muscat.....	15.00		_____	_____
Rutherglen Tawny (Port).....	8.00	16.00	_____	_____
Ruby (Port)	9.50	19.00	_____	_____
Mt Carmel (Liqueur Port)	13.00	27.00	_____	_____
1998 Vintage Ruby (Port)	10.00		_____	_____
•2000 Old Cellar (Port)	15.00		_____	_____
Rutherglen Old Tawny (Port)	17.50		_____	_____

	Bottle	Dozen	Qty	Total
LIMITED RELEASES — subject to availability				
NV Amontillado (375ml).....	15.00		_____	_____
NV Old Vine Muscadelle (375ml)	20.00		_____	_____
NV Ol-Vol Muscadelle (375ml).....	20.00		_____	_____
NV Grand (Special) Muscat (375ml).....	40.00		_____	_____

SUB TOTAL THIS PAGE \$ _____

CHAMBERS ROSEWOOD WINES

ACN 050 288 385

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ABN 89 378 543 120

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

• **New Wine/Vintage /Price**

CELLAR DOOR PRICE LIST - Autumn 2004

SUB TOTAL C/F \$ _____

CLUB MEMBERS ONLY SPECIALS	Dozen \$	Qty	Total \$
Clever Cupid	187.00	_____	_____
Love Is In The Air	135.00	_____	_____
In The Pink	160.00	_____	_____
Ladies' Choice	165.00	_____	_____
BULK WINE PRICES - OVER 20 LITRES	Per Ltr 26 Ltr		
Dry Red	5.00	130.00	_____
Dry White (Unavailable till May 2004).....	3.50	91.00	_____
Tokay.....	12.00	312.00	_____
Muscat	12.00	312.00	_____
Tawny (Port)	6.50	169.00	_____
Ruby (Port)	8.50	221.00	_____
Mt. Carmel (Liqueur Port).....	12.00	312.00	_____
Dry Flor (Sherry)	6.50	169.00	_____

N.B. \$10 security deposit on containers

SUB TOTAL \$ _____
 PLUS FREIGHT \$ _____
 TOTAL DUE \$ _____

FREIGHT COSTS

	1Ctn \$	2Ctn \$	3Ctn \$	4Ctn \$
Adelaide	13.40	21.70	30.00	38.40
Brisbane	17.20	29.70	42.60	54.60
Canberra	12.20	18.60	24.90	31.20
Melbourne	13.20	17.60	22.00	27.50
Vic-Rural	POA			
Sydney	12.10	19.40	26.70	34.00
NSW-Rural	POA			
Perth	33.50	52.70	71.90	91.00
Gold Coast	20.00	34.60	49.20	63.80
Tasmania	25.20	42.20	59.20	76.20

Freight rates approximately only - Specific prices on application

***Minimum Mail Order:** 12 bottles - can be mixed wines.
Flags: 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.

Title: _____ First Name: _____ Surname: _____

Home Address: _____

State: _____ Postcode: _____ Phone No. (_____) Email _____

Delivery Address: _____

Special Delivery Instructions: _____

Cheque/Money Order
 Bankcard
 Mastercard
 Visa Card

 Expiry Date: _____

Signature: _____