

CHAMBERS

Chambers Rosewood Vineyard, Barkly Street, Rutherglen VIC 3685.

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Written & Edited by Roberta Horne



Spring is in the air

What a lovely season spring is! To feel the warmth of the sun once more and smell the freshness in the air is surely one of life's greatest pleasures.

All the almond and wattle trees are full of blossom and yet only a couple of weeks ago we had some very frosty mornings with temperatures as low as minus 4°C.

There is only one way to get out of bed on these mornings - have your alarm clock on the other side of the room and set for 'alarm' not 'radio' so you have to actually get out of bed to shut it off. Otherwise it is just too easy to snuggle down under the covers again!

No escape for our hardy vineyard crew though. They start at 7am each morning and their fingers must get so cold as they prune and tie down the canes in preparation for next year's crop.

They would get to see all the lovely day breaks we are blessed with in this district. The sun shows off by bouncing its colour onto the fluffy clusters of cloud streaked across the horizon.

That's when you know life is good!

UNEXPECTED CENTREFOLD

We are quite accustomed to wine writers featuring Rutherglen's fortified wines at this time of the year.

There are usually glossy shots of hearty country dishes you can almost smell as well as the obligatory couple enjoying an open fireplace or strolling down a leaf strewn walk.

Page after page of beautifully presented photographs show the wines to their best advantage accompanying desserts to tempt even the most ardent dieter.

These articles often review the many delightful B & B's in our area or highlight the nearby River Murray, rural landscapes and architecture.

But something we had *never* expected to see and it caught us totally by surprise, was a photograph of Bill gracing the pages of the July edition of Penthouse magazine!

Laurie is worried that he'll be "stripped" of his OAM if the powers that be are advised of this situation.



Our new 'Unique' ceiling insulation has made a huge difference to the cellar - more light and we can now look forward to warmer winters and cooler summers.

**"Take my advice and never drink water.
I've seen what it does to the bottom of boats." Unknown.**

We have had some very interesting responses to our request for a 'collective noun' to describe a group of Winemakers. Perhaps the following suggestions will prompt a contribution from you.

Remember, there is a prize on offer!

A barrel ~ bouquet ~ bung ~ bunch
 ~ chamber ~ corker ~ crush ~ draught
 ~ field ~ glug ~ grange ~ gurgle
 ~ inebriation ~ migraine ~ muddle
 ~ must ~ pipe ~ quaff ~ row ~ sniff
 ~ solero ~ slosh ~ splash ~ slurp
 ~ terror ~ waddle of winemakers

- *The answer to the question asked in our last newsletter "what is a biomedical grade thermoplastic elastomer?" - It is a synthetic cork!*

THUMBS UP TO THE NEW PARCEL DELIVERY SYSTEM

We have been very pleased with our new Australia Post parcel delivery service. Although not as quick as our previous service there are nowhere near as many breakages or wayward deliveries.

WHAT DO YOU WANT FIRST - THE BAD NEWS OR THE GOOD NEWS?

Let's get the bad news out of the way; we sold out of Walnut Muscat during Winery Walkabout and Botrytis Tokay is no longer available.

For us, Botrytis must occur naturally, because of this we will have to wait until we get the right climatic conditions (late rains/high humidity) before we'll have another botrytised wine.

The good news is our very popular Walnut Muscat should be back on the shelves before Christmas.

Devotees of the Walnut Red will be pleased about a little whisper I overheard the other day.... I'm sure Stephen was saying something about early in the New Year so keep your eye on the Newsletter.

IMPORTANT NEWSLETTER INFORMATION

Unlike most other 'wine clubs' we do not charge a subscription fee or tie you into regular pre-selected wine purchases.

Our Newsletter aims to keep readers informed about what is happening around the winery and has a soft educational focus. We believe our subscribers are interested in all aspects of the enjoyment of wine.

Our recipients do, however, need to appreciate that this is an expensive exercise and we need your co-operation to ensure continuation of the Newsletter in its present form.

If you haven't already done so, please confirm your contact details plus your desire to continue receiving the Newsletter. Your feedback on content and format would also be most welcome.

We need your name, address, contact numbers and email address (if you have one) to verify our database entries.

In our search for the best electronic delivery method we have tried a few different systems.

We lodged volume 21 on a website, then last issue we used a special 'Lists' program through our internet service provider. We supplied a totally secure list of subscribers and they forwarded the Newsletter on our behalf.

Unfortunately this was not very successful as the options within the 'Lists' program were not set correctly. Both incoming and outgoing messages were received by everyone on the list. Our apologies for any concern caused during this time.

We are now in the capable hands of a local computer boffin who is certain he can fine tune our system.

CANBERRA WINE DINNER

Wendy and Bill will be presenting our wines at the very popular Blue Nose Group's dinner to be held in Canberra.

November 20th is the date and it will be at the Flavours Cooking School. Please leave a message for Graham Veitch on 02 4784 2262 if you would like to book or need further information.

COMING EVENTS

- **Rutherglen Wine Show Seminar**

Thursday 23 September 2004

Limited spaces for you to participate in a full day wine seminar covering many interesting topics such as 'Fabulous Fortifieds' and 'Shiraz – to blend or not blend.'

- **Rutherglen Wine Show Gourmet Presentation Dinner**

Thursday 23 September 2004

Be part of the excitement as the winemakers are presented with their gold medallions and other awards. Enjoy a stunning 5 course meal featuring prize winning wines from previous years and the highlight of the evening – the presentation of the Amorim Cork Scholarship Award. Telephone 02 6032 8044 for full details and bookings for both above mentioned events.

- **Tour de Muscat**

Saturday 9 & Sunday 10 October 2004

Promoted as "The best wine tour on two wheels" this is a fun filled weekend. Check www.rutherglenrotary.org/tourdemuscat or ring 1300 787 for full details. Chambers wines, made from older grape varieties, will feature at the Saturday night dinner along with Bill's talk 'Speaking historically – Rutherglen and wines.'

- **Rutherglen Agricultural Show**

17 October 2004

Don't miss this truly unique Aussie experience. You can see wood chopping competitions, horse riding events as well as a whole range of produce, art and craft. Something for the whole family to enjoy.

- **Young Bloods Weekend**

Saturday 6 November

A delightful 4 course luncheon at St Leonards Winery featuring dishes prepared by our fabulous local chefs and matched to equally fabulous Rutherglen wines. Taste and buy wines from all the region's wineries.

- **Producers Picnic & Market**

Sunday 7 November

A huge kid-friendly day in the grounds of the Rutherglen Wine Experience (adjacent to the Jasper's corner roundabout). Plenty of fun and activities for the whole family!

- **Cup Eve Function**

Monday 1 November

Make a note to join us for some 'Fabulous Fun, Food & Fizz at Pfeiffer's.' We will advise more details nearer to the time but make sure you put the date in your diary as it will be 'Fenomenal Function!'

American TV presenter, Barbara Walters, covered a story on gender roles in Kabul several years before the Afghan conflict.

She noted that women customarily walked about 5 paces behind their husbands.

She returned to Kabul recently and observed that women still walk behind their husbands, but now seem to walk even further back and are happy with the old custom.

Ms Walters approached one of the Afghani women and asked, "Why do you now seem happy with the old custom that you used to try and change?" "Land mines" said the woman.

~ NEW PRICES ~

- 1999 Chardonnay down to \$10
- 2000 Riesling down to \$8
- Old Vine Muscadelle up to \$30

SPRING SPECIALS

Expires 30/10/04 unless sold out

• SPEED MACHINE

- 3 x Rutherglen White (Cleanskin-no label)
- 3 x Rosewood Red (Cleanskin-no label)
- 3 x '04 Light Muscat
- 1 x Rutherglen Muscat
- 1 x Rutherglen Tokay
- 1 x Mt Carmel

\$100 plus freight

• RED RUNNER

- 3 x '01 Shiraz
- 2 x '01 Shiraz & Blue Imperial
- 3 x '00 Cabernet Sauvignon (French Oak)
- 2 x '01 Anton Ruche Shiraz Mondeuse
- 2 x '02 Blue Imperial

\$125 plus freight

• GOING FOR GOLD

- 4 x '99 Chardonnay
- 4 x '00 Riesling
- 2 x '01 Shiraz
- 2 x '00 Cabernet Sauvignon

\$100 plus freight

• LIGHTS OF OLYMPIA

- 2 x '00 Sparkling Shiraz
- 2 x '01 Gouais
- 2 x '02 Blue Imperial
- 2 x '01 Shiraz & Blue Imperial
- 1 x '01 Anton Ruche Shiraz Mondeuse
- 1 x Old Vine Muscadelle
- 1 x Grand Muscat
- 1 x Amontillado

\$180 plus freight

WINE PROFILE: GOUAIS

If you are looking for 'something different' for a special meal or perhaps just a change, Gouais may be worth a look.

It is thought that it was brought into France from Croatia by the Romans around 2,000 years ago.

This little known wine stars in a very interesting 'Beauty and the Beast' story that unfolded in 1999. Researchers from the University of California, were looking into the lineage of France's finest wine grape varieties.

With impeccable timing they contacted Bill just as he was contemplating pulling out the 90 year old Gouais Blanc vines.

The research team had established a fascinating link between two very old varieties and asked Bill to supply some wine for DNA testing, as Rosewood is one of only three vineyards in the world growing Gouais Blanc.

Apparently, somewhere in the far distant viticultural past, nobility in the form of the classic Pinot got together with the lowly Gouais.

A total of 16 direct offspring resulted from this unusual union including the highly respected Chardonnay, Aligote and Gamay Noir grapes

An expert in genetic manipulation and analysis of grapevines, Carole Meredith says...

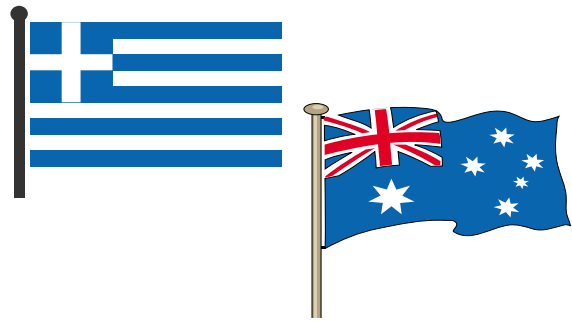
"It is surprising enough that Chardonnay has such a lowly parent, but that all 16 of the varieties tested, which include most of the wine-grape varieties grown in north eastern France today, should have come from the same two parents, is quite remarkable."

"Not only is this finding historically intriguing, but it also has very practical significance both for preserving old and for developing new grapevine varieties."

"We now know that you can conserve the entire gene pool of 16 classic varieties just by keeping the Pinot and Gouais Blanc varieties," she explained.

"And we're reminded of the importance of crossing genetically diverse varieties to produce hardy offspring."

"It's very instructive to know that Gouais Blanc can produce wine grape varieties as fine as Chardonnay."



GREEK TOMATO & CHICKPEA SALAD

INGREDIENTS

3 x 425g cans of chickpeas, rinsed & drained
 500g cherry tomatoes
 500g yellow teardrop tomatoes
 1 bunch (500g) baby spinach, roughly chopped
 350g feta cheese, chopped
 240g black olives

DRESSING

35g drained sun-dried tomatoes
 125ml olive oil
 2 tablespoons red wine vinegar
 2 tablespoons chopped fresh oregano
 1 teaspoon ground black pepper
 1 teaspoon sugar
 2 cloves garlic, halved

METHOD

Just before serving, combine the chickpeas, fresh tomatoes, spinach, feta and olives with dressing in bowl; mix gently.

Dressing: Blend or process tomatoes, oil, vinegar, oregano, pepper, sugar and garlic until smooth.

Serving Suggestions: Enjoy with Chambers Gouais, Rosewood Red or to really impress, our Sparkling Shiraz.

• An inventive idea developed by a French electricity supplier looks set to save between 70 and 90% of grapes lost due to frost damage. The novel system utilises plastic covered electrical wires to support growing vines. The minute the temperature drops below 4°C a thermostat kicks in to heat the wires.

• A Harvard University study found a diet that included chocolate extended the lives of men aged 65 or older by an average of one extra year. Combine with red wine of course!!!

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 - Spring 2004

	Bottle	Dozen	Qty	Total
	\$	\$		\$
WHITE TABLE WINES				
2001 Gouais	12.00	144.00	_____	_____
•1999 Chardonnay.....	10.00	120.00	_____	_____
2002 Muscadelle Chasselas	9.00	108.00	_____	_____
•2000 Riesling	8.00	96.00	_____	_____
NV Rutherglen White (Cleanskin)	6.00	60.00	_____	_____
2002 Rosewood Riesling (Semi Sweet)	9.00	108.00	_____	_____
2004 Light Muscat.....	13.00	156.00	_____	_____
2001 Late Harvest	9.00	108.00	_____	_____
2002 Autumn White	10.00	120.00	_____	_____

	Bottle	Dozen		
RED TABLE WINES				
2000 Sparkling Shiraz	16.00	192.00	_____	_____
NV Rosewood Red (Cleanskin).....	6.00	60.00	_____	_____
2000 Cabernet Sauvignon	12.00	144.00	_____	_____
2002 Blue Imperial.....	12.00	144.00	_____	_____
2001 Shiraz	10.00	120.00	_____	_____
2001 Shiraz & Blue Imperial.....	10.00	120.00	_____	_____
2001 Anton Ruche Shiraz Mondeuse.....	15.00	180.00	_____	_____

	Bottle	Flagon		
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	_____	_____
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		_____	_____
2002 Old Cellar (Vintage Port)	15.00		_____	_____
Rutherglen Old Tawny (Port)	17.50		_____	_____

LIMITED RELEASES — subject to availability	Bottle	Dozen		
NV Amontillado (375ml).....	15.00		_____	_____
•NV Old Vine Muscadelle (375ml)	30.00		_____	_____
NV Grand (Special) Muscat (375ml).....	40.00		_____	_____

CLUB MEMBERS SPECIALS		\$		\$
Speed Machine	100.00		_____	_____
Speed Runner.....	125.00		_____	_____
Going For Gold	100.00		_____	_____
Lights Of Olympia.....	180.00		_____	_____

SUB TOTAL THIS PAGE \$ _____

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

• **New Wine/Vintage/Price**

CELLAR DOOR PRICE LIST - Spring 2004

SUB TOTAL C/F \$ _____

BULK WINE PRICES - OVER 20 LITRES	Per Ltr	26 Ltr	Dozen	Qty	Total
Dry Red	5.00		130.00	_____	_____
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)	7.00		182.00	_____	_____

N.B. \$10 security deposit on containers

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

NEW FREIGHT RATES

	1Ctn \$	2Ctn \$	3Ctn \$	4Ctn \$
Adelaide	12.20	23.80	35.50	47.10
Brisbane	13.90	27.30	40.70	54.10
Canberra	11.80	22.90	34.10	45.20
Melbourne	13.20	17.60	22.00	27.50
Vic-Country	12.20	23.80	35.50	47.10
Sydney	12.40	24.30	36.20	48.10
NSW-Rural	13.90	27.30	40.70	54.10
Perth	23.40	46.20	69.10	91.90
Gold Coast	14.40	28.20	42.10	55.90
Tasmania	21.50	42.50	63.50	84.50

**Freight rates approximate 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.

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: _____