

CHAMBERS

Chambers Rosewood Vineyard, Barkly Street, Rutherglen VIC 3685.

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Coming into 2005 reeling from the news of the Tsunami disaster and nearer to home, the terrible fires in South Australia and Perth is not an auspicious start to the year.

It is our hope, however, that these terrible events which have left their mark irrespective of race, religion or status, can bring those of us who remain, together.

Hopefully the power of Mother Nature's lessons will help us to more clearly see our world and our place in it.

Tastes of Rutherglen Festival

12-14 March 2005 & 19-20 March 2005

Join us during one of the busiest times of the year, vintage. This festival offers a great opportunity to sample Rutherglen's fabulous wines in the best possible way – with food.

You can enjoy a specially selected entrée sized meals matched with a great wine at each of the 19 participating wineries for just \$15 per serve!

We are featuring our new released 2003 Shiraz Mondeuse matched with a delicious Pork and Veal terrine on both Saturdays. Named after the man who taught the original Mr William Chambers to make wine back in the 1860's. The Anton Ruche epitomises Rutherglen's Full of Flavour tagline.

Come early or you may miss out on our Sunday offering....Cointreau laced bread and butter pudding topped with a dollop of Tokay cream and accompanied by a chilled glass of 2002 Autumn White.

Then polish up your white shoes and send your flairs off to the drycleaners so you'll be ready to relive the 60's and 70's at our retro dinner party on Saturday 12th March. It should be great fun with prizes for the best outfits and most enthusiastic jivers. \$60 pp for a 3 course meal, wines and soft drinks. Call Laurie on 02 6032 8641 to make your reservations but don't delay as we think places will go quickly.

Our local luxury tour specialists, Wine de Tour have a special \$20 pick up and return deal for guests in Albury/Wodonga wishing to attend our Retro Dinner party. You will be collected at 6.30pm and returned after 11pm so you can enjoy the evening without having to worry about drink-driving. Call Robyn on 1300 3685 22 to discuss your needs.

A daytime shuttle bus service around participating wineries is offered by Rutherglen/Corowa Bus and Tour between 10am and 4pm daily. The cost is \$20 pp. They can be contacted on 02 6033 6306.

4th Annual Chambers Rosewood Junior Art Competition and Exhibition

12-28 March 2005

Inspect the engaging works of youngsters from 5 to 18 as you enjoy time at our cellar door. The theme for this year's event is 'Holidays – I love them.'

We invite entries from all young people for our Art Exhibition and Competition.

Entry forms are available from the cellar door or give us a call on 02 6032 8641. All mediums accepted and substantial prizes awarded.

- **Flower Festival**

4-5-6 March

Saturday noon - 4pm, Sunday 10am - 4pm

St Stephen's Anglican Church, High Street, Rutherglen.

- **Trading Hours Easter 2005 25-28 March**

Good Friday – closed

Saturday/Monday - 9am - 5pm

Easter Sunday - 11am - 5pm.

"Always remember that I have taken more out of alcohol than alcohol has taken out of me." Winston Churchill

ASK US ABOUT PALOMI NONAMANOOLA

Sydney-sider Mr Rod Paul who has been visiting Rosewood since 1970, left this delightful translation from a Latin poem by Horace for Bill.

EHU FUGACES

*Alas my postumus, our years
glide silently away.*

*No tears, no loving orisons the
wrinkled brow,
The fading cheek delay.*

STORING WINES

We know from statistics gathered by various retailers, that many people buy wine to be consumed on the same day as purchase.

However, should you wish to keep, or cellar, your wines there are a few things to remember.

Wine should be stored so the cork is kept moist in a stable environment, out of the light and preferably at about 15°C. Bill thinks that anyone from Sydney or further north should have a proper temperature-controlled wine cellar.

It's good to remember that not all wines are designed to be cellared. Wines like our Light Muscat should be enjoyed while it is young and fresh whereas the 2001 Anton Ruche, a big gutsy red, may benefit from some bottle aging.

How long to keep a wine is another question to be considered as you don't want to open a bottle for a special occasion only to find it is like vinegar.

It is of course a matter of personal preference but most Australian reds will start to lose their freshness after 5 years while some will go on for many years.

Most winemakers will give some idea of the cellaring potential of their wines; otherwise open a bottle every 12 months to see how they are developing.

All but one of the 19 winning wines at last year's prestigious Air New Zealand Wine Awards were in screwcap bottles.

A suggestion from Bill...

During the warmer weather add some water or iceblocks to your wine, particularly the reds, as they tend to be higher in alcohol.

Then you can enjoy wine throughout the warmer months without the heating effect of the alcohol.

The often heard reference to serving wine at 'room temperature' refers to the northern hemisphere, whereas in our climate 15°C is the best.

"In the Swinging '60's they were burning their bras - now they all want implants."
Nick Taylor.

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

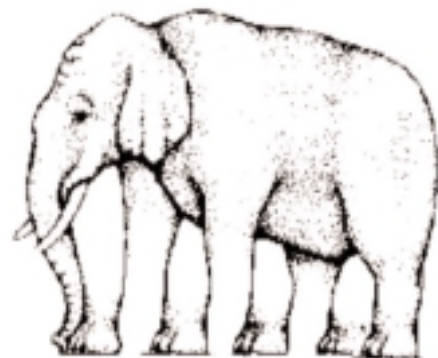
- 2001 Anton Ruche
- 2004 Light Muscat
- 2001 Gouais
- 2004 Walnut Muscat

VINEYARD REPORT

We have had a fair amount of rain right through the holiday period so the vines are looking pretty good.

The value of our recent mulching program was even more obvious when we compared this year's crop with a photograph of the vineyards taken during the 1962 vintage.

Although laying straw between the rows of vines is very expensive, weed management in our dry-land vineyards has improved considerably and the healthier canopy is very apparent.



How many legs does the Elephant have?

EMAIL DELIVERY

Please advise us if you would like to receive your newsletter electronically. Email is obviously our preferred delivery method as it is both quick and economical.

Maybe you have a friend who would like to be added to the list?

In line with the new privacy legislation requirements, we will need a brief note from new subscribers requesting the addition of their details to our database.

NEW WEBSITE

Please also note you can now find us on the Winemakers of Rutherglen website at www.rutherglencvic.com

Wine Profile: Merlot

Merlot, pronounced mer-loh, is a French word that means "young blackbird" probably because of its deep colour.

There is a white wine variety, but it is Merlot Noir (a more accurate name) that people refer to when they use the word Merlot.

Traditionally, this variety has been blended with classic varieties like the more astringent Cabernet Sauvignon.

But it is Merlot's softer tannins and rounder, more supple tones, often with hints of berry and plum, that have boosted the popularity of this variety.

A range of Merlot styles are suitable to accompany everything from salmon to beef and richly flavoured pasta dishes.

Although sensitive to salinity the vines have a vigorous nature with small round grapes forming loose, cylindrical bunches.

As Merlot ages quickly it is ready to enjoy younger but is unlikely to have the cellaring potential of straight Cabernet wines.

IMPORTANT NEWS

- Walnut Muscat fans will be delighted to hear that at long last this very popular wine is back in stock albeit with a \$1 increase in price. Still great value at \$16!
- Walnut Red fans will have to wait until the Winery Walkabout Festival in June to restock their favourite tipple.

TOKAY = MUSCADELLE

Although we in Australia have been calling this lusciously sweet fortified wine 'Tokay' for more than 100 years, its proper name is Muscadelle.

It was not until 1976 that a Monsieur Reeves, an eminent Ampelographer brought to Australia to identify our vine varieties, classified the Tokay vines as the variety Muscadelle.

This is why you will see both names currently listed on the bottle and in the future it will be labelled Muscadelle.

DEALS OF DELIGHT

Expires 31/05/05 unless sold out

- **SUITE SHIRAZ**

- 2 x '95 Shiraz
- 2 x '96 Shiraz
- 2 x '97 Shiraz
- 2 x '98 Shiraz
- 2 x '99 Shiraz
- 2 x '00 Shiraz

\$180 plus freight

- **GRAB A CAB**

- 2 x '95 Cabernet Sauvignon
- 2 x '96 Cabernet Sauvignon
- 2 x '97 Cabernet Sauvignon
- 2 x '98 Cabernet Sauvignon
- 2 x '99 Cabernet Sauvignon
- 2 x '00 Cabernet Sauvignon

\$180 plus freight

- **SUBLIME SURPRISE**

- 4 x '00 x 750ml Botrytis Tokay
- 4 x '94x 750ml Botrytis Tokay
- 4 x '96 x 375ml Botrytis Tokay

\$380 plus freight

- **WHITE DELIGHT**

- 2 x '00 Riesling
- 2 x '02 Rosewood Riesling (semi sweet)
- 2 x '04 Light Muscat
- 2 X '01 Gouais
- 2 X '01 Late Harvest
- 2 X '02 Autumn White

\$100 plus freight

Did you hear about the Wangaratta man who was unable to take his Jack Russell for a walk during the recent heavy rains? The poor little thing would have had to swim.



'Lurking Louie'

It is said that frogs are a sign of a healthy environment. What does it mean when they take up residence in your toilet? Our newest amphibian lodger found lurking in Rosewood's Ladies toilet.

Did you know that between 6,000 and 8,000 tropical or banana box frogs are accidentally transported in produce to Melbourne each year?

The Victorian climate is totally unsuitable for their survival and they can not be returned to their home state as they may spread disease.

Although it sounds unlikely, a Lost Frogs' Home has been established by the Amphibian Research Centre where the hapless frogs are nursed back to health before eventually being placed into a caring home as a family pet.

Call them on (03) 9354 4718 if you come across a lost frog and they will do the rest.



What do you see?

ROSEWOOD LEMON CREAM

This desert originally came from the Dresel Champagne family of Germany. It is a favourite with Rosewood dinner guests as it is light and delicious – the perfect climax to a big dinner. Will make 8 to 10 servings.

Ingredients:

5 eggs separated
1 cup plus 2 tablespoons of granulated sugar
Juice and zest of 1 lemon
1 envelope plain gelatine
 $\frac{1}{4}$ cup cold water
 $\frac{3}{4}$ cup Chambers Late Harvest Riesling, heated

Method:

Combine egg yolks, sugar, lemon juice and zest from lemon; beat for 5 minutes. Soften gelatine in cold water; dissolve in hot wine. Slowly add to egg mixture, Beat egg whites until stiff; fold into gelatine mixture. Chill then serve mounded high in a pretty glass garnished with lemon leaf and blossom if available. And, of course, use the rest of the wine.



• WINERY WALKABOUT

Long Weekend 11 -13 June

Many of our visitors return year after year for this great weekend. Some groups dress with a different theme each year. We've had great white hunters, saloon girls - even Brave Heart calling in to visit us.

What ever you do though, put some time aside to compete in the **CHAMBERS CHALLENGE** at our cellar door. It's a fun experience with the chance to test your senses and improve your knowledge.

The Lions will tempt you with a sizzling selection of BBQ'd goodies and a fabulous country-style breakfast 9am - 11am on the Sunday morning.

You can also enjoy a freshly brewed coffee to clear your palate or shake your boom boom with our lively band, the Bull Plain Riders between noon and 5pm on the Saturday and Sunday.

Rutherglen's magnificent cooks will seduce you with their delicious homemade sponges, slices and soups.

• Rutherglen Wine Show 15-24 September 2005