

CHAMBERS

Chambers Rosewood Vineyard, Barkly Street, Rutherglen VIC 3685.

Telephone: 02 6032 8641. Facsimile: 02 6032 8101

email:wchambers@netc.net.au. website: www.rutherglencvic.com

Written & Edited by Roberta Horne

SPECIAL WINE SPRINGS FROM SPECIAL SEASON

For the first time since our establishment in 1858, vintage was not completed until the second week of June!

A number of factors created this remarkable situation which even elicited an early morning visit to Rosewood by one of our local television stations.

Please see Stephen's Vintage Report on the next page for more details.

The unusually high rainfall we received in February encouraged lots of extra growth on the vines which retarded exposure to the sun.

Then, as we did not receive the extended bursts of high summer temperatures we usually experience, the fruit was able to ripen slowly and gather more generous flavours.

There were very few problems with disease in the vineyard as the climate was particularly kind to us; neither high humidity nor damaging storms so the fruit was of high quality. Stephen and his assistant Grant, were able to get the fruit in steadily rather than the exhausting flurry of activity when all the fruit ripens at the same time and has to be processed immediately.

The decision to leave a parcel of fruit, in our Vidal's vineyard, on the vine was quickly revised when Bill returned from his holiday in China. He encouraged Stephen to make the fruit from these 40 year old Blue Imperial vines into a sweet table wine.

The resultant wine, 'Bill's Ambrosia' is bound to be a real winner for those looking for a light but flavoursome and easy drinking accompaniment for casual meals.

A gorgeous deep cerise in colour, with sweet fresh aromas and flavours, the wine is a fun, drink-now style, to be enjoyed with just about any light cuisine.

My guess is the development of this wine heralds the start of yet another classic Chambers treasure with appeal for the young and the young at heart.

Naming a new wine is never easy but we knew we had a winner when Bill came up with 'Ambrosia' which means sweet smelling or delicious.

The Gods of Greek mythology also occasionally mixed it with nectar and drank it or had a bath in it. Humans who took Ambrosia became strong and immortal.

Whilst we do not guarantee this, we are pretty sure you will agree that the wine is well named.



Yes, that's a grapevine Bill came across as he and Wendy were hiking on the Great Wall of China!

Please note:
We now have a presence on the
Winemakers of Rutherglen
website at
www.rutherglencvic.com

"Here's to the corkscrew - a useful key to unlock the storehouse of wit, the treasury of laughter, the front door of fellowship, and the gate of pleasant folly." W E P French

THE PORSCHE

A fifteen year-old boy came home with a Porsche and his parents began to yell and scream, "Where did you get that car????!!!"

He calmly told them he'd bought it that day. "With what money" demanded his parents? "We know what a Porsche costs."

When he said it only cost him fifteen dollars his parents began to yell even louder. "Who would sell a car like that for fifteen dollars?" they said. "It was the lady up the street," said the boy. "I don't know her name - they just moved in. She saw me ride past on my bike and asked me if I wanted to buy a Porsche for fifteen dollars." "Dear God," moaned the mother, "she must be a child abuser - who knows what she will do next? John, you go right up there and see what's going on."

So the boy's father walked up the street to the house where the lady lived and found her out in the yard calmly planting petunias. He introduced himself as the father of the boy to whom she had sold a Porsche for fifteen dollars and demanded to know why she did it.

"Well," she said, "this morning I got a phone call from my husband. I thought he was on a business trip, but it seems he has run off to Hawaii with his secretary and doesn't intend to come back. He asked me to sell his new Porsche and send him the money. So I did."



Our senior cellar cat 'Muscat' takes advantage of our self service system if he's feeling a little peckish.

2005 VINTAGE REPORT

By Stephen Chambers

With heavy rain at the end of January and the beginning of February the start of vintage was somewhat delayed. In fact for a while there was concern that the rain would not stop and therefore any grapes picked would be of poor quality.

Fortunately the rain stopped and picking commenced on the 15th February - only a couple of weeks later than usual. This was the beginning of a very long and large vintage for Chambers. We ended up processing 288 tonnes of grapes with 243 tonnes of this being from our own vineyards.

While this figure is small compared to the behemoths of Fosters (Formerly Beringer Blass and Southcorp/Rosemount) and Constellation (BRL Hardys) it is large for us. The winemaker unsuccessfully tried to finish vintage on the 20th May, however some more grapes were discovered, left on purpose by the winemaker but picked by the owner on the 9th June. This was the latest date we have ever picked at Chambers.

The rain must have been waiting for us to pick these grapes as not two days later it did in fact rain, a welcome sight for all.

Currently the jury is out on the quality of the wines. The white and fortified wines look promising at this stage. In fact many of the whites have already been bottled so you will be able to judge them for yourself in the next couple of years. The reds look OK as well but still have a long way to go before they are ready for bottling (October/November 2006).

Wine news...

- Minister Margaret Keech, head of Queensland's State Wine Industry Development, has been rebuked for not drinking or knowing enough about wine. "Her comical attempts at pronouncing different varieties have been embarrassing says Liberal Jann Stuckey.

- A baffling ANU study has found that the brains of moderate drinkers perform better than those of who totally abstain from alcohol.

Some of Australia Post's newly released stamps depicting the tradition and history of our national wine industry.



IT'S ALL GREEK TO ME !!!

As many of you will know, Bill is a scholar of ancient languages. Below is his translation of a quote from Menagiana – see if you agree.

Si bene commemini, causæ sunt quinque bibendi: Hospitis adventus; præsens sitis atque futura; Et vini bonitas, et quælibet altera causa. Menagiana, vol. i. p. 172

As far as I can remember there are five reasons for drinking: the arrival of a guest; for your thirst now and in the future, wine is inherently good by reason of its virtue and any other reason.



People Profile: Robert Renshaw

Robert Renshaw, or 'Whip' as he is known, took over the Vineyard Manager's role when Charlie, who had been with us for 21 years, went home to New Zealand about two years ago. Whip has been with us for 14 years.

Although he now lives in nearby Chiltern with his partner Chris, Whip still supports Rutherglen in the footy as he used to play for the side. By the way, he had Whippet dogs as a youngster - that's how he came by his nickname.

Shooting and fishing are other hobbies Whip enjoys – he's still looking for that elusive 'big one' and thinks he might try his luck up North, fishing for Barramundi.

The vineyard is Whip's domain. He is involved in planning, grape variety selection and of course the constant monitoring of the various grape varieties grown here at Rosewood.

MORE GONGS FOR CHAMBERS

- Rutherglen Muscat received a Silver while our Old Vine Muscadelle won a Gold medal at the prestigious 2005 Decanter World Wine Awards held in London recently.
- Tim White writing in the Financial Review "there's a collection of some of the oldest and finest muscat and tokay. But the reds should not be overlooked and they are bargains: at \$10 a bottle (cellar door and mail order) the '01 shiraz is one of Australia's great red wine bargains, as is the '03 Anton Ruche shiraz Mondeuse (\$15).
- James Halliday's 2006 Wine Companion gave us the top rating for the winery as our Grand Muscat and Tokay and the Rare wines are "on a level all their own, somewhere higher than 5 stars." Also featured were 8 of our wines with 3½ glasses (out of a possible 5). It is very pleasing to note that our very popular 2000 Rutherglen Riesling rated 3 glasses as this region is not noted for this style.

SPRING IS IN THE AIR

Expires 31/10/05 unless sold out beforehand.

• LIGHT & LUSCIOUS

- 4 x '05 Light Muscat
- 4 x '00 Bill's Ambrosia
- 2 x 2004 Walnut Red
- 2 x 2004 Walnut Muscat

\$135 plus freight

• FLASH PACK

- 3 x '97 Chardonnay
- 3 x '97 Riesling
- 3 X '95 Shiraz
- 3 X '92 Cabernet Sauvignon

\$200 plus freight

• TRUE BLUE

- 4 x '96 Blue Imperial
- 4 x '98 Blue Imperial
- 4 x '02 Blue Imperial

\$200 plus freight

• RELAXA-PACK

- 1 Flagon x Muscat
- 1 Flagon x Muscadelle (Tokay)
- 1 Flagon x Mt Carmel (Liqueur Port)
- 1 Flagon x Tawny Port

\$ 105 plus freight

N.B. Limited Stock:

- 2001 Cabernet Sauvignon
- 2001 Gouais
- 2004 Walnut Muscat



Dedicated Chambers fans David Garner and his partner Hannah of Tullamarine were a little surprised when they visited the cellar last year after a photo (centrefold ?) of Bill appeared in the Penthouse magazine.

They sent this snap in with a short note saying that the best part of the photo is not visible. "We didn't get in Bill's legs, where he had one leg of his pants tucked into his gumboots and one hanging out. It was gorgeous," they reported.

COOL BEANIES TO KEEP YOU WARM

We reckon the best way to keep Jack Frost at bay is from the inside! Enjoy a glass of any of our fortified wines, be it a port, muscat or tokay to give you a nice warm glow, then wear one of our smart new beanies to hold the heat.

Available in acrylic or polo fleece for just \$15.

The Chambers Newsletter

Please let us know when placing an order or visiting the cellar that you are a Newsletter subscriber – that way we'll know you're interested and keep you on our current list.

As we are keen to constantly improve our service and respond to your needs we would really appreciate feedback about the Newsletter too! Do you like the current format and content? Is there anything you would like changed or to know more about etc. Please let us have some comments.

COMING EVENTS

- **Rutherglen Wine Show**
15 – 23 September
- **Rutherglen Agricultural Show**
Sunday 16 October
- **Ironbark Festival, Chiltern**
16 October
- **Wangaratta Jazz Festival**
28 – 31 October
- **Open Gardens Scheme**
27 November

Visit the historic Georgian property Koendidda which will be opened to the public for the first time. Built in 1863, the estate has many interesting features and 4 hectares of garden.

- **Young Bloods & Bloody Legends Weekend**
12 & 13 November

This passionate young group of winemakers and marketers host the region's freshest event of the year. Join them as they present two days of wine, food and frivolity!

The weekend kicks off at 4.30pm on the Saturday when you can participate in the Youngblood's Wine Adventure at Cofield's Cellar door. Discover the unique characteristics and diversity of Rutherglen Durif and other 'Raunchy Reds' - cost \$45.

Then, from 6.30pm until late, enjoy a Twilight Dinner on Pfeiffer's bridge with live music and entertaining yarns from the Youngbloods and a few of the old boys. The cost for this event is \$85 pp or you can attend both events for \$110 Ring 1300 787 729 for all bookings and enquiries.

- **SUNDAY 13 NOVEMBER 11AM-5PM**
Producers Picnic & Market

Fun for all with live entertainment, barrel making, kids corner and the annual Waiter's Race as well as tastings from 19 local wineries and food producers.

Go to www.rutherglencvic.com to download the colour brochure or further details.

See you in the park at the rear of the Rutherglen Wine Experience!

Free Entry

BILL'S AMBROSIA

It looks good and tastes even better!

As mentioned on the front page, this is a unique wine - we have only 400 dozen available and it is unlikely that Stephen will ever have the same climatic conditions to make it again.

The wine's glorious cerise colour denotes its proud pedigree, the mighty Blue Imperial grape.

Also known as Cinsault, this grape is one of the 14 varieties allowed by law to go into one of the world's best known wines, Chateauneuf-du-Pape.

Apart from looking great in the glass, its fresh, fruity flavours and low alcohol (less than 10%) will ensure its place at many luncheon tables.

Ideal for matching to many different types of cuisine, its refreshing tones will appeal to a wide audience to enjoy with everything from a crisp salad to BBQs.

Try my favourite Sangria recipe using this wine – fabulous with paella!

4 cups Bill's Ambrosia

$\frac{2}{3}$ cup freshly squeezed orange juice

$\frac{1}{4}$ cup freshly squeezed lime juice

$\frac{1}{2}$ cup caster sugar

2 finely sliced limes or 1 apple

Half fill a large jug with ice cubes. Pour in the wine, the orange and lime juices.

Add the sugar and stir well until totally dissolved. Pour into tumblers and float the lime or apple slices on top.

Serve at once.

RECIPE

The original German recipe called for Calvados but I have found that our recently released Fino works very well in its place.

Grate enough Gruyere cheese to mix to a thick paste with 2 tablespoons of wholegrain mustard and $\frac{1}{4}$ cup of Fino.

Spread the mixture evenly over a thick fillet of beef that has been lightly browned then roast until cooked.

Yummy served with a medley of steamed potato, cauliflower, green beans and red capsicum accompanied by a glass of Fino.

WHO YOU GONNA CALL?

Following the bombing disaster in London, the East Anglian Ambulance Service launched a national "In case of Emergency (ICE)" campaign which may be useful.

The idea is that you store the word 'ICE' in your mobile phone address book along with the number of the person you would want to be contacted 'In Case of an Emergency'.

In an emergency situation ambulance and hospital staff would then be able to quickly locate and contact your next of kin.

If you have more than one contact name, you would just enter ICE1, ICE2, ICE3 etc.

Please take the time to do this and pass on the idea to everybody you know. It is so simple to do and could really save your life or put a loved one's mind at rest.

IN THE OLDEN DAYS

Lead cups were used to drink ale or whiskey, sometimes with very worrying results. The combination could knock people out for a few days!

Rather than presuming the person was dead and preparing them for burial, family and friends would lay the person out on the kitchen table for a couple of days. They would gather around and eat and drink while waiting to see if they would wake up. Hence the custom of holding a 'Wake.'



WE RECOMMEND YOU DECANT YOUR WINES

As with most ideas that persist, there is a very good reason why many Europeans commonly pour wine from a jug.

By carefully decanting the wine into a clean vessel an hour or two before it is served you will enjoy the full potential of the wine. Any sediment will remain in the bottle and the wine will have a chance to breathe.

Using a clean piece of Muslin or perhaps a tea towel specifically for this purpose to filter any extraneous pieces of cork or crust thrown by the wine is a good idea.

It also gives you the opportunity to show off that lovely crystal decanter you received as a wedding present!

THE WONDER OF WORDS

Chambers subscriber Keith Chellew from Gawler, South Australia reminded me of the very amusing word game we ran some time ago when he sent me a list of entries in the annual Washington Post competition. The game asks participants to take a word, alter it then find a meaning for the new word. They also reward suggestions for new meanings for common words such as: **Coffee** (n.): The person upon whom one coughs. **Willy-nilly** (adj.): Impotent. **Abdicate** (v.): to give up all hope of ever having a flat stomach. **Lymph** (v.): to walk with a lisp.

Who could ever forget our winning entry from Peter Duffy and Kathleen Boyd? **Crabernet** (a red wine so strong you find yourself walking sideways after drinking two glasses of it) which was strongly supported by **Cardonnay** (a wine suitable for casks) and has since come into common usage on the Kath and Kym show.

Pinot Noer (knows what he likes and it ain't Pinot), **Macademic** (fast food instructor) and **Mailbec** (replied paid to New Zealand) were also amongst our favourites.

It's time to put your mind to the task again! Dazzle us with your creativity – any word – any topic and we will come up with suitable liquid rewards for the most entertaining entries.

OUR INTERNATIONAL DISTRIBUTORS

• Belgium

Ad Bibendum Brussel
Paul Mischielsstraat 71
1090 Jette
Tel: 0032 2 420 94 46 Fax: 0032 2 420 94 47
Info@adbibendum.be www.adbibendum.be

• Canada

Diamond Estates Wines & Spirits Ltd.
29 Connell Court, Unit #6
Toronto, Ontario M8Z 5T7
Tel: 416 488-4922 ext. 12 Fax: 416 488-6039
agreen@diamondwines.com
www.diamondwines.com

• Hong Kong

Boutique Wines
Room 1603 Horizon Plaza, Ap Lei Chau
Tel: 2525 3899 Fax: 2877 2131
sales@boutiquewines.com.hk
www.boutiquewines.com.hk
Contact: Nicola Buswell

• Malaysia - Kuala Lumpur

Wine Cellar
65 Jalan Bangkung
Bukit Bandaraya 59100
Tel: 03 2093 1919 or 02 2093 2919
Fax: 03 2093 3919
enquiry@winecellar.com.my
www.winecellar.com.my

• Malaysia - Singapore

The Vintner
400 Orchard Road #02-30
Orchard Tower 238875
Tel: 6235 2784 Fax: 6234 2570
Email: Fonz1@singnet.com.sg
Contact: Fonz Row

• New Zealand

Lace Fine Wine Merchants Ltd
220 Blockhouse Bay Road
Avondale 1007
Auckland
Tel: 9 828 4725 Fax: 9 828 4726
email : laceline@xtra.co.nz
web: www.winetradeonline.co.nz
Contact: Andrew Giles

• United Kingdom

Lay & Wheeler
Holton Park
Holton St Mary
Suffolk CO7 6NN
Tel: 0845 330 1855 Fax: 0845 330 4095
Email: sales@laywheeler.com

• United States of America

Old Bridge Cellars
703 Jefferson Street
Napa California 94559
Tel: 1800 622 2234
Email: info@oldbridgecellars.com

MAKES YOU WONDER DOESN'T IT!

Joe Smith started the day early having set his alarm clock (Made in Japan) for 6am. While his coffee pot (Made in China) was perking, he shaved with his electric razor (Made in Hong Kong). He put on a dress shirt (Made in Sri Lanka), designer jeans (Made in Singapore), and tennis shoes (Made in Korea). After cooking his breakfast in his new electric skillet (Made in India) he sat down with his calculator (Made in Mexico) to see how much he could spend today.

After setting his watch (Made in Taiwan) to the radio (Made in Japan) he got in his car (Made in Germany) and continued his search for a good paying Australian job. At the end of yet another discouraging and fruitless day, Joe decided to relax for a while. He put on his sandals (Made in Brazil) poured himself a glass of wine (Made in France) and turned on his TV (Made in Indonesia), and then wondered why he was having trouble finding a good paying job in Australia.....

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 2005

* Low Stock

	Bottle	Dozen	Qty	Total
WHITE TABLE WINES	\$	\$		\$
●NV Rutherglen White	5.00	50.00	_____	_____
2002 Muscadelle & Chasselas.....	9.00	108.00	_____	_____
2000 Riesling	8.00	80.00	_____	_____
●2002 Gouais	12.00	144.00	_____	_____
1999 Chardonnay	10.00	100.00	_____	_____
2002 Rosewood Riesling (Semi Sweet)	9.00	108.00	_____	_____
2001 Late Harvest	9.00	108.00	_____	_____
●2005 Light Muscat	13.00	156.00	_____	_____
2002 Autumn White	10.00	120.00	_____	_____

	Bottle	Dozen		
RED TABLE WINES				
NV Rosewood Red (Cleanskin).....	6.00	60.00	_____	_____
●2005 Bill's Ambrosia.....	7.00	70.00	_____	_____
2001 Shiraz & Blue Imperial	9.00	90.00	_____	_____
2002 Blue Imperial.....	12.00	144.00	_____	_____
2001 Shiraz	10.00	100.00	_____	_____
2001 Cabernet Sauvignon	12.00	144.00	_____	_____
2003 Merlot	9.00	90.00	_____	_____
2003 Anton Ruche Shiraz Mondeuse.....	15.00	180.00	_____	_____
2000 Sparkling Shiraz	16.00	192.00	_____	_____

	Bottle	Flagon		
FORTIFIED TABLE WINES				
●Fino (Sherry).....	10.00		_____	_____
Dry Flor (Sherry)	9.00	18.00	_____	_____
Oloroso (Sherry)	13.00		_____	_____
Cream (Sherry)	15.00	31.00	_____	_____
Ruby (Port)	9.50	19.00	_____	_____
Tawny (Port)	8.00	16.00	_____	_____
Old Tawny (Port).....	17.50		_____	_____
Mt Carmel (Liqueur Port)	13.00	27.00	_____	_____
1998 Vintage Ruby (Port)	10.00		_____	_____
2002 Old Cellar (Vintage Port)	15.00		_____	_____
2004 Walnut Red	15.00		_____	_____
2004 Walnut Muscat.....	16.00		_____	_____
Muscat (Rutherglen).....	15.00	31.00	_____	_____
Tokay/Muscadelle (Rutherglen)	15.00	31.00	_____	_____

LIMITED RELEASES — subject to availability	Bottle	Dozen		
NV Amontillado (375ml).....	15.00		_____	_____
NV Old Vine Muscadelle (375ml)	40.00		_____	_____
NV Grand (Special) Muscat (375ml).....	50.00		_____	_____

SPECIAL DEALS		\$		\$
Light & Luscious		135.00	_____	_____
Flash Pack		200.00	_____	_____
True Blue		200.00	_____	_____
Relaxa-pack.....		105.00	_____	_____

SUB TOTAL THIS PAGE \$ _____

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
- * Low Stock

CELLAR DOOR PRICE LIST - SPRING 2005

SUB TOTAL C/F \$ _____

	Per Ltr	Dozen	Qty	Total
BULK WINE PRICES - OVER 20 LITRES				
Dry Red	4.50	117.00	_____	_____
Dry White (subject to availability).....	3.50	91.00	_____	_____
Dry Flor (Sherry)	7.50	195.00	_____	_____
Ruby (Port)	8.50	221.00	_____	_____
Tawny (Port)	6.50	169.00	_____	_____
Muscat	14.00	364.00	_____	_____
Tokay/Muscadelle.....	14.00	364.00	_____	_____
Mt. Carmel (Liqueur Port).....	12.00	312.00	_____	_____

N.B. \$10 security deposit on containers

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

NEW FREIGHT RATES

	1Ctn \$	2Ctn \$	3Ctn \$	4Ctn \$
Adelaide	11.60	22.90	34.30	45.60
Brisbane	15.90	31.50	47.20	62.80
Canberra	12.40	24.60	36.80	49.00
Melbourne	12.50	19.50	23.50	30.00
Vic-Country	12.30	24.40	36.50	48.60
Sydney	12.60	24.90	37.30	49.60
NSW-Rural	14.40	28.50	42.70	56.80
Perth	23.60	46.90	61.90	93.60
Gold Coast	17.50	34.80	52.10	69.40
Tasmania	21.40	42.60	63.80	85.00

**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: _____