

# CHAMBERS

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Written & Edited by Roberta Horne

We are pleased to announce that Chambers Rosewood has again dominated the recently released annual review by international wine writer and critic Robert Parker Junior.

"These are some of the world's most remarkable dessert wines," stated the incredibly influential Parker who readily admits that his notes essentially read the same each year as "consistency and greatness are the norm at this Rutherglen winery."

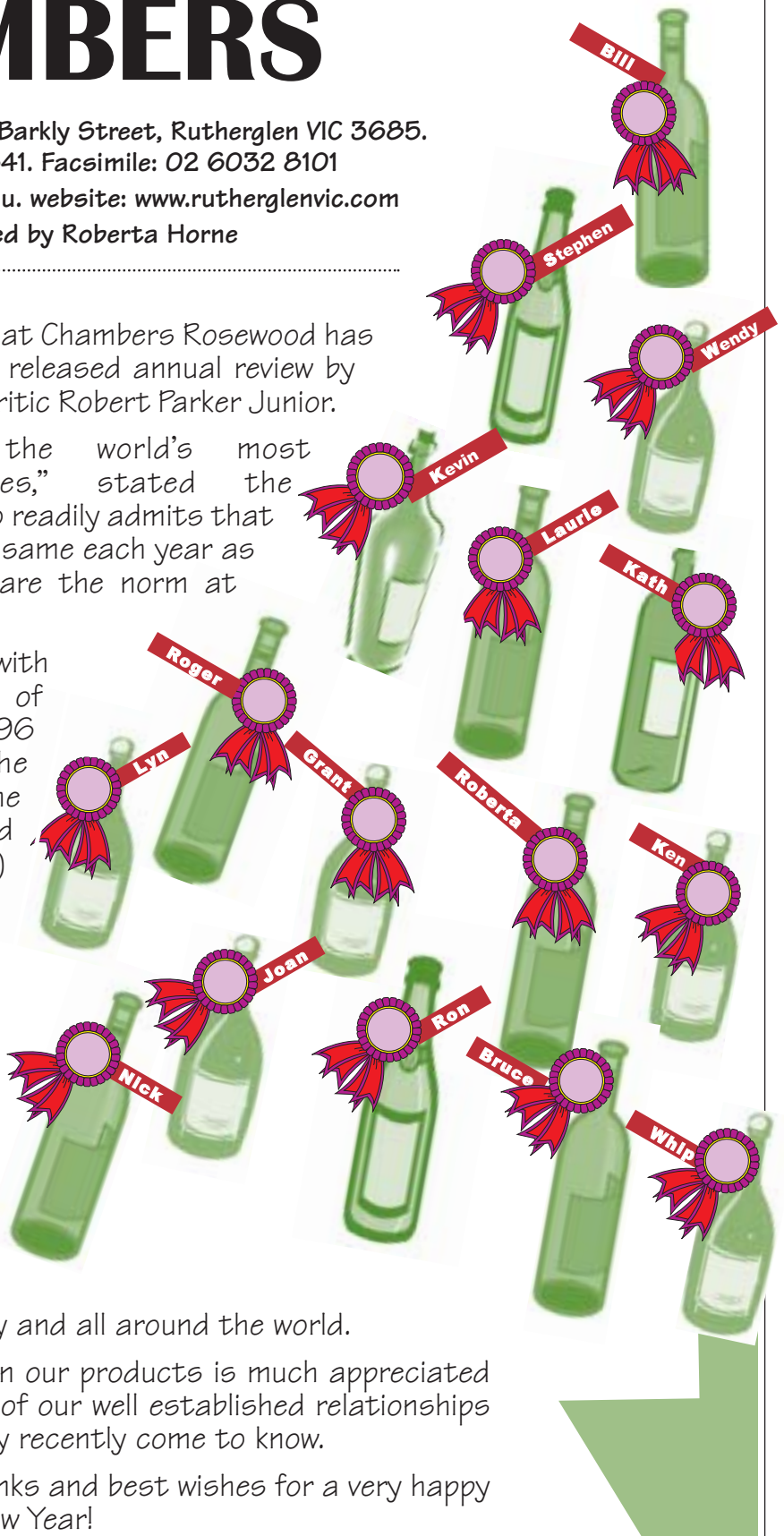
The top shelf rating is shared with the Grand Muscat (98 out of 100) and Grand Muscadelle (96 out of 100) while even the youngest fortified wines, the Rutherglen Muscat and Rutherglen Muscadelle (Tokay) scored in the 90's.

Here at Chambers we agree with the sentiment Henry Ford espoused when he said "It is not the employer who pays the wages. Employers only handle the money. It is the customer who pays the wages."

We are ever mindful of the wonderful support we enjoy from our many, many customers across the country and all around the world.

Your patronage and interest in our products is much appreciated and we value both the loyalty of our well established relationships as much as those we have only recently come to know.

Please accept our sincere thanks and best wishes for a very happy Christmas and a fantastic New Year!



**May peace and plenty be the first to lift the latch on your door,  
and happiness be guided to your home by the candle of Christmas.**

## CHRISTMAS IN ICELAND

The 12th of December is a very significant date in Iceland as this is the day that the first of their thirteen Santa Clauses start to arrive from their homes in the mountains.

Once all the Santa's have gathered the celebrations begin and do not end until the 6th of January, when all the Santas have gone home and the decorations packed away.

All Icelanders must remember that the giant Christmas cat, 'Jólakötturinn' will get them if they haven't bought any new clothes for Christmas!!

On the 23rd of December 'orláksmessa' is celebrated by the Icelanders when they eat an incredibly bad smelling but good tasting fish called 'skata.'

On Christmas Day the locals enjoy a traditional dish made from lamb which has been smoked after being hung for many days. It is then boiled and enjoyed with potatoes, white gravy, beans and a drink called Christmas Ale which is a very low alcohol dark ale.

## IN THE OLDEN DAYS

When it came to distributing the household's loaf of bread your status was the deciding factor. The poor old workers got the burnt bottom of the loaf, family members got the middle part while the guests got the top, or 'upper crust.'

Dirt floors were the norm, only the wealthy had something other than dirt, hence the saying 'dirt poor.'

The slate floors in the homes of the wealthy became slippery during the winter months so thresh (straw) was spread over the floor. A piece of wood known as a 'thresh hold' was placed in the entranceway to keep the thresh in place.

***Bill and Wendy are seen here with the wonderful old Cobb & Co coach that 'Bussey' used to tour the wineries with before insurance issues made the operation unviable.***



***The latest addition to our four legged family, this very attractive puss wandered in a few months ago. Although still jostling for position in the pecking order, he is already a well established favourite with staff and visitors because he just adores being cuddled.***

## GOSSIP & GOODIES

- Rosemarie Gayfer's sister, Katie Walsh of Sydney, had a spare flagon of Muscat in the boot of her car after a recent visit to our cellar door.

It came in very handy when she was able to give it to a colleague, a tertiary level accountancy student, who was suffering pre-exam jitters.

- Our cellar door olive oil supplier, Lyric Olive Oils, have collected the highest award taken out at last month's Sydney Royal Fine Food Awards and also at the Canberra competition.

Australia's top olive oil judge Dr Richard Gawell, gave "support from the Chair" for what the judges described as the "grassy nose, minty flavours, moderate bitterness and lighter pungency, long finish" of the 2005 Lyric oil.

Dr Gawell said that the milder to medium oils that dominated the 2005 Canberra competition were preferred by the general public.

"The winning oil was predominantly Frantoio, with a small blending of Koroneiki and Manzanillo, all from Lyrics own grove," said Ian Fraser.

- ***Did you hear about the organisers of benefit year events for English cricketer Ashley Giles who ordered special commemorative mugs to celebrate the occasion?***

***The intended 'King of Spin' caption was changed by the European manufacturer, who thought it was a spelling mistake, to 'King of Spain.'***

## TASTES OF RUTHERGLEN

We are getting pretty excited about our next Tastes of Rutherglen festival which will run over two weekends commencing 11 March 2006.

This is a delightful time of the year to visit our region, the weather is usually glorious. And, with 20 different wineries showcasing the very best we have to offer, how much more incentive do you need to join us?

Executive Chef of the nearby Corowa Golf Resort, Doug Kings will present stylish but hearty country dishes to partner our wines.

How does braised rabbit with medallions of locally produced, spicy pork sausage on top of shallot and potato mash with a glass of our 1999 Shiraz sound?

The sweet tooth will have to hold out until the Sunday of each weekend for our heavenly dessert. It is certainly worth waiting for! Get your tastebuds ready for layers of silky chocolate, mandarin and pistachio nuts matched to one of our most popular wines, the 2004 Walnut Red.

As long as you kick your heels up with our live music provided by Hans and Gordon of 2FM fame, the calories won't have time to settle where they shouldn't!



We hope you will join us for a night of PORT, PIES & POETRY with entertainer Lazy Harry on the Saturday of the Tastes of Rutherglen Festival - 11 March.

Harry enchants his audiences, whether they be in Los Angeles, London or in his historic hometown Beechworth, with his unique blend of music and typical Aussie humour.

We think you'll enjoy the experience as we believe that Harry's immediately recognizable, honest and absolutely Australian performances resonate with the way we do things here at Chambers.

Tickets are just \$45 per person for a two course Aussie meal, wine and soft drinks. Please call Laurie on 02 6032 8641 for more information and to make your reservations.



*Cellar door visitors Tami & Kane enjoying a rock n roll bracket during Tastes 2004.*



## JUST ADD WATER

Bill would like to remind everyone to add some chilled water to your wine during the warmer months.

That way you will not become overheated or compromise on flavour while still enjoying the wine.

## DON'T FORGET...

Your Muscat, Tokay or Port can be popped in the fridge or the freezer for a cool, cool change for summer drinks.

## CELLAR DOOR VISITORS...

Make sure you check our photo gallery just behind where Laurie sits. He was fortunate enough to meet up with a certain television star during his daughter's graduation ceremony and has a photo (and a smirk) to prove it!

## CLOVED ORANGES

Why not add a touch of spice to your Christmas experience with these very easy yet effective festive decorations?

Choose smooth skinned oranges of uniform size. Form pattens by gently indenting the skin of the orange with a skewer then press whole cloves into the flesh as you work your way around the fruit.





## WINE PROFILE Roussanne



Most of the world's Roussanne is grown in the Rhône region of France where, it is believed, the variety originated.

Coming from the French word for 'russet' the name is very apt as the vines are particularly responsive to sunlight with the grapes going a delightful reddish gold colour when ready to be picked.

Traditionally used as a blending grape it is also one of the four white grape varieties permitted to be included in one of the world's most famous wines, Châteauneuf-du-Pape.

A charming balance of crisp acids and fresh pear flavours linger on the long palate making this a fabulous choice to accompany most seafood, poultry and pasta dishes.



*A very happy group of Citroen enthusiasts celebrating the 50th anniversary of the Citroen DS, called in to our cellar door recently. Here they are with their machines. L to R: Peter Brown of Swan Bay, (Tas) with his '74, Ian Steele of Maleney, (Qld) with '69 model and Darryle Delaney of Ulverston, (Tas) '62 Citroen.*

## KIDS OF ALL AGES

Check out [www.christmas.com](http://www.christmas.com) and find the Elves in Black (EIB) home site which has a Cyber Sleigh training simulator. Yes, the very same simulator Santa had to train on when the Elves in Black dragged him into the world of high technology!

Elves in Black (EIB) was started to protect the spirit of Christmas against commercialism and they are keen to recruit new junior EIB Agents to help carry on their valuable work.

EIB Agents are sworn to secrecy and must abide by the code to foil naysayers, Grinches, Heat Misers and Scrooges. They must also be ever ready to help out the Jolly Big One if needed.



- 200G grated dark chocolate**
- 4 tbsp condensed milk**
- 2 tbsp Chambers Tokay (Muscadelle)**
- 4 tbsp sieved cocoa powder**

In a bowl over a pan of warm water, add chocolate condensed milk and Tokay, making sure the bottom of the bowl doesn't touch the water.

Let chocolate melt, stirring occasionally, to mix all ingredients together.

When chocolate has completely melted, remove from heat and continue stirring as it thickens and becomes a fudge-like mixture.

Use two teaspoons to form mixture into balls and put on a baking tray lined with greaseproof paper.

Now leave until completely cool and firm. Then put sieved cocoa powder on a plate and roll the truffles in the cocoa powder to coat well.

Store in a greaseproof paper-lined box with some extra cocoa powder, so they don't stick together.

## IN FINE ACCORD

We are fortunate to have some very interesting customers here at Chambers and Peter, or as his mates call him, 'Stormy' Hyde, as Australia's only accordion maker, is certainly one of them.

After 32 years at sea where he honed his skills during long voyages, Peter now has a studio in the beautiful Adelaide hills.

Commonly called the squeeze box, the concertina is usually hexagonal in shape with the sound coming from a single reed, as found in the mouth organ.

The accordion (in some circles called the Melodeon) has a similar keyboard to the concertina but has a raspier sound than the concertina.

Peter's most popular instrument however, is the flutina which he makes in honour of an old 19th century French manufacturer, Busson.

He developed this individually designed instrument to look and play like the accordion, but to sound like the concertina. It is particularly popular, with about 60% of the 20 or so instruments Peter produces each year going overseas; anywhere from Labrador to New Zealand.

Well known Irish musician Sharon Shannon is the proud owner of two of Peter's flutinas.



*The Mayor of Alexandria, Dave Gittus tries out his brand new Flutina made by Peter.*

## SANTA'S SPECIAL SACK

**Get our orders in early - before 12 December is recommended to ensure delivery before Christmas.**

### • RUDOLPH'S REDS

- 3 x '92 Cabernet Sauvignon
- 3 x '98 Shiraz
- 3 x '01 Shiraz
- 3 x '03 Cabernet Sauvignon

**\$180 plus freight**

### • ELVIN DELVE IN

- 1 x '00 Sarkling Shiraz
- 4 x '00 Riesling
- 4 X '03 Merot
- 1 X Rutherglen Muscat
- 1 X Rutherglen Muscadelle (Tokay)
- 1 X Tawny (Port)

**\$110 plus freight**

### • LET'S TALK TURKEY

- 3 x '05 Light Muscat
- 3 x '05 Roussanne
- 3 x '03 Cabernet Sauvignon
- 1 X '03 Walnut Red (Port)
- 1 x Oloroso (Sherry)
- 1 x '00 Sarkling Shiraz

**\$130 plus freight**

### • RED HOT SLEIGH DEAL

- 3 x '99 Chardonnay
- 3 x '01 Late Harvest Riesling
- 3 x '01 Shiraz & Blue Imperial
- 3 x '02 Blue Imperial

**\$80 plus freight**

### • CRACKER CRATE

- 6 x Rutherglen White (Cleanskin)
- 6 x Rosewood Red (Cleanskin)

**\$55 plus freight**

### **N.B. Limited Stock:**

- 2005 Bill's Ambrosia**
- 2001 Cabernet Sauvignon**

*Interestingly, French wines are still the most popular with British drinkers but Australian wines are next on the list!*

## WINEMAKERS REPORT

Well, as they say "spring has sprung" and that it definitely has. The grass is growing madly and the vines are shooting everywhere. This usually leads to the inevitable question "So is it looking like a good vintage?"

Unfortunately, at the moment, I can't reply to said easy question easily. So instead I will tell you all that I currently know.

With plenty of rain at the end of winter and the beginning of spring all the dams are full and the soil is damp. If the current conditions keep up, and we hope they do, it looks promising for 2006.

At the moment, Bill is busily moving sheep and pulling weeds. Whip and the vineyard crew are disbudding, removing unwanted growth from the vines, planting vines, spraying the vineyard and being on mildew watch. Whilst in the winery I am still trying to fit 2005's vintage in the winery as well as preparing the '04 reds for bottling.

So as another little saying goes "The more it changes the more it stays the same," we are just getting back into the swing of another growing season with all its little trials and tribulations and with vintage already starting to be uncomfortably close for some.

*I like pigs.  
Dogs look up to us.  
Cats look down on us.  
Pigs treat us as equals.*

*Sir Winston Churchill*

## 5TH ANNUAL CHAMBERS ROSEWOOD JUNIOR ART EXHIBITION AND COMPETITION

As the Commonwealth Games coincide with this festival we have selected 'My Favourite Sport' as the theme for our 5th Annual Junior Art Exhibition and Competition.

Entries from all students between the ages of 5 and 18 are invited in any medium as long as the items do not exceed A3 in size.

Please contact us for an entry form if you have a budding artist in the house.

Cellar door visitors enjoy the exhibition and can participate in our popular choice award.

## COMING EVENTS

### Chadstone Shopping Centre

24, 25 & 26 November

Catch our Cellar Manager Laurie Richards at this popular shopping venue if you would like to sample our new Roussanne and Bill's Ambrosia along with a range of other Chambers favourites.

### Australia Day

26 January 2006

### Rowing Regatta

14 & 15 January 2005

Enjoy a fun day at nearby Lake Moodemere, but don't forget to bring your picnic, sunnies, hat and insect repellent.

Look out for us - we will bring a selection of our wines for you to enjoy with your picnic lunch.

### St Valentine's Day

14 February 2005

Why not plan a romantic escape to the North East and score some brownie points with your special one?

### Tastes of Rutherglen Festival

11-13 March 2006

Victorian Labour Day Holiday weekend

18-19 March 2006

Long weekend - Canberra

The purchase of a commemorative glass for just \$5 enables you to participate in our Tastes of Rutherglen festival which extends over both weekends and encompasses 20 wineries. Local restaurants join with the wineries to present delicious entrée sized meals perfectly matched with a glass of wine from each winery. Great value at \$15 per serve! **Don't forget to book for our Lazy Harry Dinner and Show!**

### 5th Annual Chambers Rosewood Junior Art Exhibition & Competition

11 - 19 March 2006

'My Favourite Sport' is the theme for this year's event, inspect the engaging creative offerings from the youngsters as you enjoy time at our cellar door.

10 - 12 June

### Easter - Basil, Sybil and Manuel host a Faulty Flavours Dinner (\$60 pp) and Luncheon (\$30 pp).

15 - 16 April 2006

Put these dates aside and join us for these fun filled events with these very amusing entertainers. Bookings essential. Be sure to ask for Laurie when you ring on 02 6032 8641 because we think Basil will muck it up.

# 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

## CELLAR DOOR PRICE LIST - SPRING 2005

### • New Wine/Vintage/Price \* Low Stock

	Bottle	Dozen	Qty	Total
WHITE TABLE WINES	\$	\$		\$
NV Rutherglen White .....	5.00	50.00	_____	_____
2002 Muscadelle & Chasselas.....	9.00	108.00	_____	_____
●2005 Roussanne .....	10.00	120.00	_____	_____
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	_____	_____

RED TABLE WINES	Bottle	Dozen		
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	_____	_____

FORTIFIED TABLE WINES	Bottle	Flagon		
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		\$		\$
Rudolph's Reds .....		180.00	_____	_____
Let's Talk Turkey .....		130.00	_____	_____
Elvin Delve In .....		110.00	_____	_____
Red Hot Sleigh Deal.....		80.00	_____	_____
Cracker Crate .....		55.00	_____	_____

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



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## CELLAR DOOR PRICE LIST - SPRING 2005

• **New Wine/Vintage/Price\* Low Stock**

**SUB TOTAL C/F \$** \_\_\_\_\_

	Dozen	Qty	Total
<b>BULK WINE PRICES - OVER 20 LITRES</b>			
	<b>Per Ltr 26 Ltr</b>		
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 \$
<b>Adelaide</b>	11.60	22.90	34.30	45.60
<b>Brisbane</b>	15.90	31.50	47.20	62.80
<b>Canberra</b>	12.40	24.60	36.80	49.00
<b>Melbourne</b>	12.50	19.50	23.50	30.00
<b>Vic-Country</b>	12.30	24.40	36.50	48.60
<b>Sydney</b>	12.60	24.90	37.30	49.60
<b>NSW-Rural</b>	14.40	28.50	42.70	56.80
<b>Perth</b>	23.60	46.90	61.90	93.60
<b>Gold Coast</b>	17.50	34.80	52.10	69.40
<b>Tasmania</b>	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: \_\_\_\_\_