

CHAMBERS

Chambers Rosewood Vineyard, Barkly Street, Rutherglen VIC 3685.

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Written & Edited by Roberta Horne

For most of us, finding hot cross buns tucked up next to the multigrain is a sure sign that the 'silly season' is over.

This is certainly not the case at wineries though, as we are now coming into our silliest time of the year, vintage.

Bill and Stephen held the fort during the Christmas period while we all enjoyed time with our families.

Now, however, it's all hands on deck as we look forward to a great year ahead.

Let's hope that we can look back on 2006 as one in which we really made a difference; in our families, community and the world!

A very special welcome to all the new subscribers who have come aboard after visiting our cellar door during the holidays.

We are always delighted to see so many new faces joining our regular visitors and to welcome back those who have not been to Rutherglen for years.

It's amazing how many visitors recall their visits of thirty years ago when our tastings were out under the verandah!

This summer we have been particularly grateful for the fantastic insulation we had installed about 18 months ago. It has certainly made us more comfortable and added plenty of extra light.

Vintage usually runs from February through until April/May. It is a busy yet exciting time when all the preparatory work, the care and nurturing throughout the year is tested.

Stephen, our winemaker constantly liaises with Whip, our Vineyard Manager to establish the optimal picking times for each of the many different varieties grown here at Rosewood.

Naturally, weather is the crucial element and as we have had several days in the 40's, plus storms and high humidity, there have been some anxious moments.

Grapes have been picked at Rosewood for over 140 years but as always, there are multitudes of factors that will influence the wine as it journeys from the vine to the bottle.

That is what makes winemaking, particularly in a small cellar like ours, with such an array of different varieties, so hectic. There are so many variables, so many decisions to be made along the way.

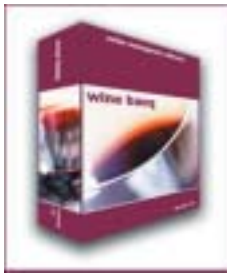
White wine grape varieties usually ripen before those with darker skins. The fruit for use in fortified wine production often stays on the vine much longer to gather maximum sweetness. Occasionally these grapes don't come in until May and are slightly raisined.

The acid test comes of course when the bottle is poured into a glass, swirled, sniffed and tasted.



Stephen and Bill with our smart new sign which includes a notation from one of our original signs.

"The discovery of a wine is of greater moment than the discovery of a constellation. The universe is too full of stars." Benjamin Franklin.



KEEP TRACK OF YOUR WINE

It took Justin Martin's passion for wine, years of professional software writing experience as well as far too many late nights to create a fantastic new cellar management system.

His need for order, vast technical expertise and logical thinking has enabled Justin to develop an easily understood program that is now available to the general public.

Whether you operate a commercial enterprise, just have a couple of dozen or an extensive collection, Winebanq will help you keep track of everything. You can now compile your own tasting notes and all relevant details to fully enjoy your valuable asset.

The system is also compatible with another useful resource, WineState magazine's archived tasting notes. Available via subscription, this would give you access to tasting notes on 55,000 different wines!

WineBanq Cellar Management is loaded with features that make entering and finding wine in your cellar a breeze. You can easily view and organise your wines, enter ratings and add new wines to your cellar. You can even keep track of various events such as regular wine tastings or wine festivals.

Take a look at Justin's website at www.winebanq.com for comprehensive details of the system which, at just \$49.95, would make an ideal gift for the wine lover in your life. Or drop him an email to admin@winebanq.com for more information.

When he is not glued to the keyboard or burying his nose in a glass, Justin is a fanatical NSW Waratahs (Rugby Union) supporter and tragic golfer. No doubt wife Louise will appreciate more family time now that the project is complete and they await the birth of their second child.

THE CHAMBERS NEWSLETTER

When placing an order or visiting us please let us know that you are a Newsletter subscriber – that way we'll know you're interested and keep you on our active list.

We are keen to constantly improve our service and respond to your needs so we always appreciate feedback.

CELLAR SPECIALS

Expires 3/4/05 unless sold out before

• SUMMER ETERNAL

6 bottles x '05 Light Muscat
6 bottles x '05 Bill's Ambrosia

\$110 plus freight

• SHIRAZAMATAZ

3 bottles x '95 Shiraz
3 bottles x '96 Shiraz
3 bottles x '97 Shiraz
3 bottles x '98 Shiraz

\$180 plus freight

• WHITE TONIGHT?

3 bottles x '05 Roussanne
3 bottles x '00 Riesling
3 bottles x '00 Rosewood Riesling
3 bottles x '99 Chardonnay

\$80 plus freight

• MUSCAT MADNESS

4 bottles x '05 Light Muscat
4 bottles x '05 Walnut Muscat
4 bottles x Rutherglen Muscat

\$160 plus freight

• CLEANSKINS

6 bottles x Rosewood White
6 bottles x Rosewood Red
\$55 plus freight

LIMITED STOCK
2005 Bill's Ambrosia

TASTES OF RUTHERGLEN

- **11 to 13 March 2006**
Victorian Labour Day Holiday
- **18 to 19 March 2006**
Canberra Day Long weekend

Participants in our Tastes of Rutherglen festival purchase a special commemorative glass for \$5 to enter all 20 wineries and sample the best we have to offer.

Delicious entrée sized meals matched with a glass of wine are available at each winery over both weekends. Explore these taste sensations or go with old favourites for just \$15 per serve.

You can either download the colourful Tastes of Rutherglen brochure from www.rutherglencvic.com. Collect one from any participating winery or alternately you can see what takes your fancy as you cruise around the district.

You'll find it hard to resist the delicious rabbit dish we will be serving with a glass of our 1999 Shiraz. Our serves are generous enough to share with your partner.

If you are watching your figure you may decide to share the lovely dessert we are offering each Sunday. My advice however would be to indulge yourself!

Hans and Gordon, our regular festival musicians who go by the name of 2FM (which stands for Two Fat Men) will, as usual, put on a great show. You can kick your heels up and burn off the extra calories well before they have time to settle.

Both weekends are good but if you want a little more time to talk to Bill or Stephen, the Canberra weekend might suit you better.

Don't forget to inspect and vote for your favourite piece in our Junior Art Exhibition and Competition. There are some talented youngsters around.

- **Saturday 11 March, 2006**
'PORT, PIES & POETRY'

What better way to spend a casual Saturday festival night than with one of our most iconic entertainers, Lazy Harry?

Join us for an entertaining evening of mirth and music at our cellar door. \$45 p/person includes an Aussie meal, drinks and of course the show. Bookings essential, phone Laurie on 02 6032 8641.

**WALNUT MUSCAT
LOVERS
IT'S BACK IN STOCK!**

COMING EVENTS

- **RUTHERGLEN WINE FEST
@ CANBERRA**
Friday 24 Feb 2006 to Saturday
25 Feb 2006

Meet and mingle with Rutherglen's legendary wine makers and enjoy their friendliness, warm hospitality and great wines for which Rutherglen is renowned.

- **GOOD FRIDAY - CLOSED**

EASTER SATURDAY & SUNDAY

15 & 16 April, 2006

Easy listenable music with Des Bennet from Gippsland who is a regular pianist at 'Sawasdee' Thai Restaurant in Little Bourke Street. Des will tinkle the ivories and entertain you with his very amusing bush poetry while you enjoy a sumptuous afternoon tea served in our bottling hall.

- **FLORAL SPECTACULAR**

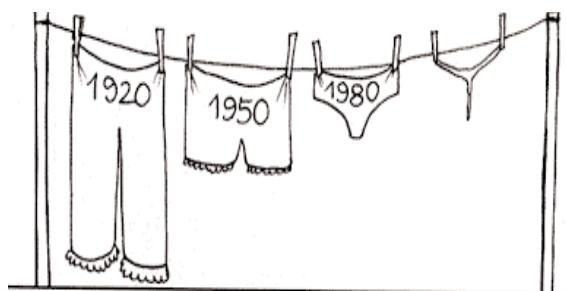
Saturday 25 & Sunday 26 March

Once again St Stephen's Anglican Church will be a bower of flowers on Saturday 25 and Sunday 26 March. This year the celebration revolves around the Easter story 'The Passion.'

- **WINERY WALKABOUT**

10 to 12 June, 2006

Make sure you put these dates in your diary!



Absolute proof that the earth is warming.....

EMAIL NEWS

Please consider electronic delivery of your Chambers newsletter. It is our preferred delivery method as it is quicker and of course less expensive.

It may be that you previously received your newsletter via email but now receive it through Australia Post if we were unable to get through to your ISP. Please drop Roberta a note, including your street and delivery address plus your phone contact to info@chambersrosewood.com.au if you are happy to change over to electronic delivery.

Our files will come as a PDF so you will need Acrobat Reader to open them. This is available for free download at www.adobe.com if you don't have it already.

We now have a presence on the Winemakers of Rutherglen website at www.rutherglencvic.com Just follow the prompts through to our pages - we don't have a purchasing facility but you can download the latest edition of the newsletter.

Rutherglen now has its own news service. Look for Talk of the Town icon at the bottom of the home page if you'd like to keep abreast of what is happening in the district.

- Unfortunately we have had to pass on a price hike for all but the single carton freight rates for deliveries into Melbourne.
- Although plans are not yet quiet finalised, it looks as though Wendy and Bill will be participating in tastings at the Kuala Lumpur Hilton the week after Easter.



Barbequed Yellow Bellies and Chambers Rutherglen Muscat is just the go for Phipps Turnbull of Tallangatta and Greg Tallent of Burrumbuttock as they enjoy a successful fishing expedition on the Darling River.



GRACED BY TIME

Whilst it is available to all of us, there is one particular ingredient that can enhance certain people, cheeses and wines. It is not commercially available nor can it be manufactured so it is quite a rare commodity.

It is capable of adding qualities and complexity that take quite bland characteristics and lift them to totally new levels by creating delightful new dimensions.

No, it's not a secret - it's time! We all understand the concept of 'aging' wine but perhaps we don't fully appreciate the value of time spent in the bottle.

Another important aspect to be considered is the age of the vines themselves as, unlike many all newer enterprises, Rosewood's vineyards have been producing fruit for almost 150 years.

There was of course a considerable gap when Phylloxera decimated the area in the late 1890's and all the vines had to be pulled up and burnt.

Still, we are fortunate that many of our vines are now 90 years old after being replanted with grafted, Phylloxera resistant root stock in the early part of last century.

Whilst they are not high yielding, the age of these vines has certainly added depth of flavour to particularly our Tokay and some of the reds.

You just have to taste our current vintage Chardonnay to find an excellent example of a beautifully aging white.

It was made in the last year of the last century (1999) and Bill is very pleased with it in spite of usually being very reticent about commenting on his wines.

"It's one of the best whites I've made and it will go with anything from steak down to a blinking oyster," he says.

It's well integrated wood and age remind him of the flavour of a good French White Burgundy (which is also made from the Chardonnay grape).

You can either pay for the privilege of buying an imported wine or maybe the modest \$10 asking price of the 1999 Chambers Chardonnay will have more appeal.

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: info@chambersrosewood.com.au

• New Wine/Vintage/Price

CELLAR DOOR PRICE LIST - VINTAGE 2006

* Low Stock

	Bottle	Dozen	Qty	Total
WHITE TABLE WINES	\$	\$		\$
● NV Rosewood 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	_____	_____

	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	_____	_____
● 2003 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 Rosewood Ruby (Port)	10.00		_____	_____
2002 Old Cellar (Vintage Port)	15.00		_____	_____
● 2005 Walnut Muscat	16.00		_____	_____
2004 Walnut Red	15.00		_____	_____
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		\$		\$
Summer Eternal.....		110.00	_____	_____
Shirazamataz		180.00	_____	_____
White Tonight?.....		80.00	_____	_____
Muscat Madness.....		160.00	_____	_____
Cleanskins.....		55.00	_____	_____

SUB TOTAL THIS PAGE \$ _____

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ACN 050 288 385

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ABN 89 378 543 120

Ph: 02 6032 8641 Fax: 02 6032 8101 Email: info@chambersrosewood.com.au

- New Wine/Vintage/Price
- * Low Stock

CELLAR DOOR PRICE LIST - VINTAGE 2006

SUB TOTAL C/F \$ _____

	Dozen	Qty	Total
BULK WINE PRICES - OVER 20 LITRES	Per Ltr 26 Ltr		
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	24.00	29.00	35.00
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.

N.B. I certify that I am 18 years or older Signature: _____

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: _____