

CHAMBERS

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2006 - AN HISTORIC VINTAGE FOR ROSEWOOD

Innovation has not come quickly to Chambers Rosewood!

Many of the traditional processes are, by nature slow, requiring an incredible level of patience in order to extract the rich, full flavours found in our wines.

Since its inception in 1858, Rosewood has enjoyed success, even at the London International Wine Show, but it was third generation winemaker, Will Chambers who was the true innovator.

He must have been a very interesting fellow as it was he who sourced, then studied, examples of fortified wines from Europe.

He experimented with the solera systems utilised by the Spanish and Portuguese in the production of their fortified wines and adapted them to suit his requirements.

Different varieties and vineyard practices were established when it was understood that by leaving the Muscat and Muscadelle grapes until they were at the raisin stage, greatly concentrated flavours were possible.

Will slowly developed the unique foundation of the maturation systems that today, some 60 to 80 years later, produce the Rare Muscat and Rare Tokay wines.

We can only wonder at his reaction if he were to have seen the large canary yellow machine lumbering between the vines. Yes, that's right - we now have a mechanical harvester!

2006 will certainly be recorded as one of our most historic years but please do not fret - there are still some things that never change.



Bill supervises the hand picking of the Muscat grapes, a task not trusted to the mechanical beastie.

**JOIN IN THE FUN
WINERY WALKABOUT
QUEEN'S BIRTHDAY
WEEKEND
JUNE 10, 11 & 12
DON'T MISS THE
CHAMBERS CHALLENGE!**

**Please note that as we now
have our own registered
domain name we also have a
new email address:**

info@chambersrosewood.com.au

"I'm not ageing - just marinating!" Unknown



Whisky, (L) the head of our security department, is seen here with his offside Max. The junior member of the crew, young Rastus, has a very unusual habit – he sits on top of Whisky – even when they are travelling in the ute!

WINEMAKERS REPORT VINTAGE 2006

By Stephen Chambers

After one of the hottest Januaries on record, it was a bit surprising to find picking started at around the same time as usual, the second week of February.

This year, however, we had a significant change at Chambers Rosewood with the addition of a grape harvester. In spite of Bill's preference for hand harvesting, "for as long as we can get the pickers," the new equipment has proven successful. It wasn't very long before the vineyard staff were referring to it as the 'Big Yella Fella!'

In the cellar, vintage commenced on February 10, with the arrival of the first fruit, Brown Muscat, which is used for making our very popular Light Muscat.

It's interesting to note that on the first day of picking, when we had both a picking gang and the harvester working; it was a close call to see who would finish first. The harvester only just made it!

Next came the white varieties Palomino, Traminer and Riesling followed by the Roussanne and Gouais which were all harvested by the end of the month.

Out in the vineyard we had to sort out a few teething problems with the harvester but by March we were in full swing getting the reds and a couple of port varieties through.

Although we had not anticipated

problems, we found that due to a combination of our traditional trellising system and the tightness of the bunches of the Muscat grapes, that mechanical harvesting was not going to work.

Our regular team of pickers completed the job of bringing in this variety which came in with the highest baumé (sugar) levels we have ever seen at the winery. Thank God for open throat mono pumps is what I say!

This is due to the fact that as the baumé increases, the juice (must) becomes more viscous and harder to pump. Therefore the presence of the open throat was welcome.

At the time of writing we had just about finished all the picking with a whisker over 209 tonnes picked and only a couple of varieties, for port and Bill's Ambrosia, still on the vine. It is hoped that this will be done in the next week or so and we will then be able to go back and assess the wines made this year and start the process of bottling the 2006 whites and the 2005 reds.

Another no less significant addition to the 2006 vintage was the employment of a Curtin University wine graduate, Natasha Heeley, from Perth.

'Tash' as she is known, was very eager to do a vintage at Rosewood to learn more about the production of fortified wines. We suspect however that it was the presence of our Vermin Control Unit, 'Muscat' and 'Wuss' that clinched her decision to join us for vintage.

She has easily settled into the Chambers team and was very excited to learn that she has won the Talijancich Leeuwin Wine Award scholarship which includes a study trip to the northern hemisphere where she will complete a vintage in Portugal.



(L-R) It's pretty messy and hard work for Stephen Chambers, Tash Heeley and Grant Sawyer our vintage team for 2006.

WINTER SPECIALS

Expires 31/8/06 unless sold out before

• POTTED SUNSHINE

- 3 bottles x '01 Late Harvest
- 3 bottles x '05/'06 Bill's Ambrosia
- 3 bottles x '05 Light Muscat
- 3 bottles x '02 Autumn White

\$100 plus freight

• CODE RED

- 3 bottles x '01 Shiraz
- 3 bottles x '02 Cabernet Sauvignon
- 3 bottles x '02 Blue Imperial
- 3 bottles x '03 Anton Ruche (Shiraz
Mondeuse)

\$120 plus freight

• FORTIFIED TO THE HILT

- 1 bottle x Rutherglen Muscat
- 1 bottle x Rutherglen Muscadelle (Tokay)
- 1 bottle x Fino (Sherry)
- 1 bottle x Oloroso (Sherry)
- 1 bottle x Cream (Sherry)
- 1 bottle x Tawny (Port)
- 1 bottle x Mt Carmel (Liqueur Port)
- 1 bottle x 2004 Walnut Red
- 1 bottle x 2005 Walnut Muscat
- 1 bottle x Old Tawny
- 1 bottle x Old Vine Muscadelle
- 1 bottle x Grand Muscat

\$210 plus freight

• MELLOW MOMENTS

- 1 flagon x Muscat
- 1 flagon x Muscadelle
- 1 flagon x Tawny (Port)
- 1 flagon x Ruby (Port)

\$97plus freight

• CLEANSKIN CRATE

- 1 dozen x NV Rosewood Red
- \$60 plus freight**

N.B. LIMITED STOCK

- 2005 Bill's Ambrosia
- 2002 Rosewood Riesling
- 2001 Shiraz Blue Imperial
- 2005 Roussanne
- Fino (Sherry)

WINERY WALKABOUT

10 to 12 June 2006

Queen's Birthday weekend

All 19 wineries in the Rutherglen area welcome you to participate in this weekend full of fun, fabulous wine, food and music.

Your special invitation to join us at Chambers, especially if you haven't been to one of our festival weekends before, is a very warm one! It's always a pleasure to see so many of the same faces each year and to make some new friends along the way.

To participate in the festival you will need to purchase the official Walkabout glass and holder for just \$20 which gives you access to each cellar door.

Even if the weather is cool, as it often is, we have some warming reds and fortified wines for you to sample in our cosy undercover tasting hall.

The Lions Club of Kiewa Tangambalanga offer a range of freshly prepared barbequed food and yes, we'll have freshly brewed hot drinks.

Talking about food....our very popular **HEARTY COUNTRY BREAKFAST** will be served between 9am and 11am on Sunday 11 June. Set yourself up for just \$6 for egg, bacon and sausage in a crusty roll Please give us a quick ring or drop us an email if you are coming with a group.

Allow time to have some fun with the **CHAMBERS CHALLENGE** – a free and entertaining way to learn about wine. We give you some clues to see, smell and taste. Get it right and we'll reward you with a bottle of wine plus you go in the running to win a dozen bottles of our best.

Our regular festival musicians, the **BULL PLAIN RIDERS**, will blow away any cobwebs when they fire up at noon on the Saturday and Sunday to get us all singing & dancing.

Please don't forget that this year, as always, we encourage responsible consumption of alcohol while you are in our region.

BYO drinks will not be tolerated on buses and coaches and all groups need to book with individual wineries if they intend to visit.

- Get your glass engraved •Lyric Olive Oils
- MurrayBrass Band - 11 am Sunday only.
- Enjoy home baked goodies •Tavenders Gourmet Products and much, much more.

OTHER FESTIVAL EVENTS

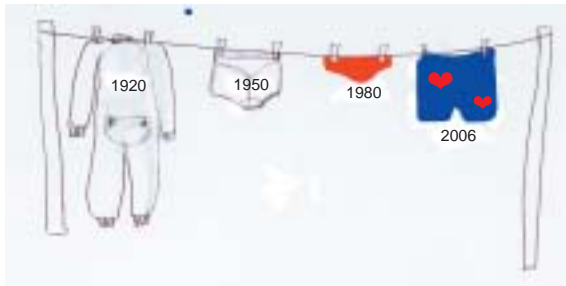
- **Rutherglen Young Bloods 'Wine Down'**
6.30-9.30 Saturday 10

Cafe@ Rutherglen Wine Experience
\$55 pp 1300 787 929 for full details

- **Apex Bush Dance**
Sunday 11 June

Bush Band, 3 course meal plus
bottle of wine and glass
\$60pp 0428 449 110 Bookings essential

**Indisputable proof that
men are becoming more colourful.....**



RUTHERGLEN NEWS

**Want to keep abreast of what
is happening in the district?
Look for Talk of the Town
at the bottom of the home page at
www.rutherglenvic.com**

Long time customers from Cobungra (who want to remain anonymous) regaled us with their adventures of a bottle of Sparkling Shiraz they brought to celebrate their 33rd Anniversary.

After a five minute wrestle, the knob came off the cork as the chap was trying to ease it out the bottle. Undaunted, he inserted his new, high tech corkscrew which then became firmly stuck in the neck of the bottle.

Still not deterred, he fitted the ceramic disc to his angle grinder, neatly lopped off the top of the bottle then filtered the wine through a coffee filter before finally toasting the occasion.

The next day he spent a lengthy while chipping away at the glass before he was able to reclaim the corkscrew with a pair of long nosed pliers.

He was quite pleased to see that we now have crown seals on our Sparkling Shiraz.

COMING EVENTS

- **118th Rutherglen Wine Show**
22-26 September 2006
- **Public Tasting 6.30-10 pm \$40 pp**
29 September 2006
- **Tour de Rutherglen**
7-8 October 2006
- **117th Rutherglen Agricultural Show**
Sunday 22 October 2006
- **Youngbloods & Bloody Legends Festival**
Saturday 25-26 November

SCIENTISTS QUESTION CHEESE & WINE MATCHING

Yet another long held tradition - that of serving cheese with wine, has been discredited by a report in the New Scientist earlier this year.

Researchers from the University of California, Davis, found that tasters were unable to distinguish the difference between expensive and cheap wines after eating cheese.

Dr Hildegard Heymann, who led the research, suggested that the fat content of the cheese and the binding effect of the protein with the red wines tested, were contributing factors.

In almost all cases, the tasters struggled to detect a range of flavours such as berry, oak, sourness and astringency in the wines after eating the cheese.

POSH BLACK COATED WORKERS

Loosely fill sterilised glass jars with pitted prunes then top with your choice of either Muscat, Muscadelle (Tokay) or port.

Set aside to marinate for three months then you will have a deliciously easy dessert to serve with a nice dollop of double cream or atop a freshly baked Friand.

FORTIFIED WINES

Rutherglen is home to many famous fortified wines. People love them but often are unaware of just what it is that puts them into this category.

Unlike table wines, such as Chardonnay or Cabernet Sauvignon, fortified wines have grape wine spirit added during the winemaking process. This stops fermentation and takes the alcohol level higher, usually up to over 18%.

When we look back into history it's easy to understand why these wines became the foundation on which this reputation was built.

Shakespeare's quote in his play Henry IV "If I had a thousand sons, the first human principal I would teach them would be to addict themselves to sherry," relays a great deal about the importance of fortified wine to our British forefathers.

Ideological differences and frequent wars interrupted trade between the French, Portuguese and Spanish suppliers of their favourite tipples thus creating an opportunity for others.

For example it was found that some wines benefited from the long sea voyage back to the motherland and soon Madeira, a viscous and richly flavoured liqueur wine was enjoyed in drawing rooms throughout the land. In colonial Australia new, sturdier grape varieties were developed to contend with the harsher climate and limited rainfall. New wine-making processes were evolved and the stage was set for the production of some of the most sought after styles of wine.

At Chambers we make an extensive range of fortified wines. Our Sherries include Dry Flor, Fino, Amontillado, Oloroso and Cream Sherry. We have both vintage and non vintage Ports and of course our famous Muscat and Muscadelle (Tokay) wines are also fine examples.

As a rule dry flavours help to excite the gastric juices thus the tradition of serving a dry sherry, as an aperitif, before dinner. Sweetness on the other hand, tends to sate the appetite so a small glass of sweet wine is a satisfying way to end a meal.

Many fortified wines are blended and can be savoured over many months. If however a vintage, or year, is stated on the wine bottle, it should be treated like a table wine and consumed promptly before it loses its freshness and oxidises.



They say that having frogs in your garden is a sign of a healthy environment. This little chap was in the wine chiller on our tasting bar!



This cartoon, from 35 years ago, was sent to a young man in London where he was training to become a surgeon.



This ute, used by our vineyard workers, was experiencing some quite bizarre problems so it was duly booked in with our trusty local mechanic.

It wasn't long before he found and fixed the problem – a rat had taken up residence under the bonnet and eaten out the electrics!

And yes, you guessed it – we now call the ute the Ratmobile and the boys have become the Ratpack!

COMINGS & GOINGS AT CHAMBERS

Bill and Wendy Chambers have just returned from Kuala Lumpur where they assisted the KL Hilton, along with a number of other celebrity presenters, during their Australia Promotion.

Bill presented a series of Masterclasses on Rosewood's famous fortified wines as well as a number of training opportunities for, not only our local distributor's people, but also the staff of the KL Hilton.

Kerry Brennan, a chef from Exmouth, Western Australia, created some western-style foods for two special dinners which were served with wines from Alkoomi and Rosewood.

Ronald Khoo of the Wine Cellar, his wife Cardine, and their enthusiastic staff members, introduced them to Malaysian food which mainly consisted of noodles or rice combined with seafood of all types, chilli, spices and Asian vegetables – not easily matched with wine.

The dessert dishes were layered jellies with sweet corn, red or black beans in sweetened coconut milk, sago drizzled with caramelized palm sugar and plenty of tropical fruits.

It was not Durian season but one driver told them how delicious they are, but because of the revolting and irremovable smell he would never allow them in his car or house.

The Malaysians seemed to drink very little wine with meals, preferring water or beer but our sweet wines were greatly appreciated.



Masterclass participants at the KL Hilton were keen to learn about Chambers fortified wines.

Stephen Chambers, will be travelling to the USA to assist with a couple of wine tastings. Old Bridge Cellars will be tasting our wines at the Wine Australia Festival in Atlanta on the 7th and 8th of June then at the Chicago venue on June 13th.

You may be able to catch him at the Aspen Food & Wine Festival from the 16th to the 18th of June if you are in that neck of the woods.

THE RISE & RISE OF RIESLING

It looks like the ABC (Anything-But-Chardonnay) chant is finally taking hold as one of Australia's old favourites, and certainly one of Rosewood's most popular styles, Riesling, attracts greater interest.

Way back in the 1960s when names like 'Hock' 'Moselle' and 'Claret' were displayed on quite ornate labels, 'Rhine Riesling' was often a great introduction to wine drinking.

Thanks to modern winemaking techniques such as cold stabilization and refrigeration, the style soon gained popularity as its fresh fruit flavours and crisp acids match a wide variety of foods.

New World Cabernet Sauvignon, Merlot and of course the ubiquitous Shiraz wines have certainly made their mark around the world and now it looks like Riesling is poised to take its rightful place along side them in international wine lists.

Jan Steubing of the Australian Wine Bureau in the U.S. reports a whopping increase in Riesling exports from approximately 17,000 litres four years ago to more than 515,000 litres in their most recent survey.

It seems that our American friends have caught on to something we've known for ages – Riesling is a real winner!

At Rosewood we are lucky enough to have a choice of two different styles. Our 2000 vintage Riesling is dry while our 2002 Rosewood Riesling offers a semi-sweet finish which adds to its versatility. Those with a dry palate enjoy it just as much as those looking for just a touch of sweetness.

CHAMBERS ROSEWOOD VINEYARDS

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 - WINTER 2006

* Low Stock

	Bottle	Dozen	Qty	Total
WHITE TABLE WINES				
	\$	\$		\$
●NV Rosewood White	5.00	50.00	_____	_____
2002 Muscadelle & Chasselas.....	9.00	90.00	_____	_____
2005 Roussanne.....	10.00	120.00	_____	_____
2000 Riesling	8.00	80.00	_____	_____
2002 Gouais.....	12.00	144.00	_____	_____
●1999 Chardonnay	8.00	80.00	_____	_____
●2002 Rosewood Riesling (Semi Sweet).....	8.00	80.00	_____	_____
●2001 Late Harvest	8.00	80.00	_____	_____
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	10.00	100.00	_____	_____
2001 Shiraz	10.00	100.00	_____	_____
●2002 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		_____	_____
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				
		\$		\$
Potted Sunshine		100.00	_____	_____
Code Red.....		120.00	_____	_____
Fortified to the Hilt		210.00	_____	_____
Mellow Moments.....		97.00	_____	_____
Cleanskin Crate.....		60.00	_____	_____

SUB TOTAL THIS PAGE \$ _____

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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 - WINTER 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 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.

PLEASE PRINT CLEARLY

Would you like to have your name added to our mailing list?

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: _____

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