

CHAMBERS

Chambers Rosewood Vineyard, Barkly Street, Rutherglen VIC 3685

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Written & Edited by Roberta Horne

BRRR, HAS BEEN COLD HERE IN RUTHERGLEN!

The temperature gauge went down to -7.5 one particularly crunchy morning as part of the coldest start to winter we've had for 140 years.

As with so many other areas, the lack of rain has also been very worrying but thankfully we have now had some significant falls. Mind you, the days have been absolutely glorious and the phrase "if it isn't raining it may as well be pleasant" has been a very common greeting at the cellar door.

Our Winery Walkabout festival, held over the Queen's birthday weekend, went off well with lots of new faces adding to the throng of happy visitors who always call in.

We were a little unsure of how it would go as a number of changes were made this year to the operation of buses during the festival. As it turned out we need not have been concerned - our offerings, live entertainment and cosy facilities were just as popular as ever.

More than 500 people participated in our third annual Chambers Challenge - a fun and laid back experience aimed at improving knowledge.

This year's Da Vinci code theme appealed to a wide range of participants, particularly Designated Drivers as it was something in which they could be involved.

Congratulations to Tim Anderson of Geelong who was the first successful Chambers Challenge 'Code Breaker.' Tim was particularly keen to report back to his father who has been teaching him how to taste wine for years.

He was truly delighted with his results and will be back to test his skills again next year. We'll have to see if we can stump him!



Check the grin on the face of our first '2006 Code Breaker' Tim Anderson as he proudly received his prize from our Cellar Door Manager, Laurie Richards.



Stars of stage and screen, as well as some old nursery favourites like Humpty Dumpty and Woody somehow joined forces with a royal couple, a pirate and Cinderella to visit us!



We were particularly happy to see Grandma enjoying a taste or two while Little Red Riding Hood kept an eye on the Big Bad Wolf.

Reality is an illusion that occurs due to a lack of wine. Anonymous

WINE AUSTRALIA FESTIVAL IN THE USA WITH OLD BRIDGE CELLARS



Casual Aussie dress was the order of the day for OBC's Frank Cutrona and Stephen Chambers as they exhibited our wines in Aspen, Colorado.

We are not quite sure how he organised it, but our winemaker, Stephen Chambers escaped Winery Walkabout this year and travelled to the USA.

No, it was not a holiday – he was participating in the 'Wine Australia Festival' which kicked off in Atlanta before moving to Chicago and then on to Aspen in Colorado.

In amongst a heavy schedule of both public and trade tastings, dinners and Masterclasses Stephen found time to enjoy the company and hospitality of our American distributors, Old Bridge Cellars of Napa, California.

Unlike many other American agencies which are owned by various wineries, OBC is truly independent. They are working hard to promote understanding of our unique product in this very important market.

Stephen was interested to note that in stark contrast to his previous visit a year ago, screw caps are now starting to gain more ready acceptance.

He was impressed with the food and wine mix at one of Chicago's great restaurants 'Ambria' where he enjoyed Muscat and Muscadelle matched with various foods.

Then even though it was only for an hour, the highlight of his trip; escape to the spectacular countryside of Vail, Colorado for some mountain bike riding!

NEWSLETTER READERS

We would appreciate it if you could identify yourselves when you call in to the cellar door.

Pop your name and location in our Newsletter Book which is next to the cash register. That way we'll know you're interested and keep you on our active list...you may even get a nice little surprise!

Also if you have access to email facilities we would appreciate your email address too as this is a far more economical distribution system for us.

BRAIN POWER STUDY

No one would be surprised to learn that the brain of an alcoholic does not work as well as a teetotaler.

However, a recent ANU study of 7,000 people aged between 20 and 60 years of age found that the brains of those who consume alcohol in moderation work even better than those who abstain from alcohol all together.

Moderate drinkers were found to have enhanced memory, verbal and thinking skills plus consistently better physical health than their teetotaler counterparts.

While one of the study's authors, Bryan Rodgers warned that the results do not necessarily show that moderate alcohol is good for our brains, the results are certainly baffling as alcohol is believed to damage brain cells.

Study into such things as socio-economic factors will continue, but in the meantime, it's quite comforting to hear that the odd glass of wine with our dinner benefits us in so many different ways.

Paddy was driving down the street in a sweat because he had an important meeting and couldn't find a parking place.

Looking up to heaven he said, "Lord take pity on me. If you find me a parking place I will go to Mass every Sunday for the rest of me life and give up me Irish whiskey." Miraculously, a parking place appeared. Paddy looked up again and said, "Never mind, I found one."



WINERY WALKABOUT 2006



Just some of our visitors who joined us during Winery Walkabout this year. We are always impressed and delighted with the amount of effort some groups put into their costumes. No doubt they have a lot of fun doing it and we certainly appreciate the enjoyment it brings for everyone in the festival.

Gillian Polack of Canberra has kindly shared the following recipe. It is just one of the amazing treats developed by the Sephardic Jews who lived along the Iberian Peninsula (Spain and Portugal) prior to their expulsion during the 1400s.

A self confessed "by guess and by God cook," Gillian says she always makes plenty as it is also lovely with cereal for breakfast.

A packet of dried peaches and a packet of dried apricots are soaked, in the refrigerator, for 48 hours in water to which you have added a teaspoon of orange blossom water. Some pine nuts or slivered almonds can also be added to the mixture if you wish. Be sure to top up the water frequently during the soaking time.

Serve with a generous dollop of wickedly thick cream and a small glass of Muscat (Chambers of course) then revel in the praise.

Did you know that Chambers Rosewood was listed in a recently published book 'The Greatest Wine Estates of the World' by American wine writer and critic Robert Parker Junior?

Not bad for a tiny little winery such as this – particularly as we were the only Victorian amongst the seven Australian wineries listed and in the company of such greats as Penfolds.

COMING EVENTS

Hilton Dinner Wednesday 30 August

- Be part of the Winter Melbourne Food & Wine Festival — A Taste of Slow and join the inter-generational Winemakers of Rutherglen at the Hilton as they showcase their renowned wines matched to a superb 5 course 'Slow' dinner. \$125pp (\$115 Slow Food Members). Bookings: 03 9412 3163

Rutherglen Winemakers Gourmet Dinner and Presentation of Awards Thursday 28 September 7pm Memorial Hall

- Organisers endeavour to seat a local vigneron at each table during this 5 course gourmet dinner featuring Rutherglen's finest local produce matched to award winning wines from previous years. Limited tickets so best be quick! \$99 pp inclusive.

Rutherglen Wine Show - Public Tasting

6.30pm – 10pm Friday 29 September
Henderson Pavilion, Showgrounds

- A rare opportunity for wine lovers to sample a vast array of wines from every major wine growing region in Australia. \$40 entry per person includes entry, smorgasbord meal, result book and souvenir glass.

For details on all the above listed events please ring The Rutherglen Agricultural Society on 02 6032 8044.

Tour de Rutherglen

- 7-8 October 2006

117th Rutherglen Agricultural Show

- Sunday 22 October 2006

Chambers Chocolate Challenge

Chocolate experts Lindt and Sprüngli will help you discover the perfect match with our wines
\$30 pp.

Bookings 02 6032 86 41.
7pm Friday 3 November 2006





You may be surprised to know that this is an actual sign from the Boatshed, on the Milford Track. You may not be surprised to find that it was the former residence of two bachelors.

RED GRAPES HOLD EVEN MORE GOOD NEWS!

Just when we thought we had a handle on the term 'Antioxidants' thanks to the Auntie who? commercial on television, there is another word being bandied around whenever general health or lowering cholesterol levels are discussed.

While the name is rather reminiscent of something you'd put down the toilet, 'Polyphenols' are now taking centre stage in the rush to lower bad LDL cholesterol.

Happily, there are plenty of Polyphenols in red grape juice so presumably adding to the litany of good reasons to consume wine regularly.

Apparently scientists believe these turbo charged antioxidants are very efficient at 'mopping up' the harmful reactive oxygen species responsible for the ageing process.

Please note our new email address: info@chambersrosewood.com.au or visit our website for the latest news. We do not, as yet, have an online purchasing facility but you will find our latest newsletter on our website at www.chambersrosewood.com.au

RUTHERGLEN NEWS

Want to keep abreast of what is happening in the Rutherglen district? See Talk of the Town at the bottom of the home page at www.rutherglencvic.com. Released 1st and 3rd weeks of each month.

SPRING SPECIALS

Expires 30/10/06 unless sold out before

• SHIRAZAROO

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

\$180 plus freight

• RED CARD REVENGE

- 4 bottles x '95 Cabernet Sauvignon
- 4 bottles x '96 Cabernet Sauvignon
- 4 bottles x '97 Cabernet Sauvignon

\$180 plus freight

• GUUS'S GREATS

- 3 bottles x '97 Cabernet Sauvignon
- 3 bottles x '98 Shiraz
- 3 bottles x '98 Blue Imperial
- 1 bottle x 2005 Walnut Muscat
- 1 bottle x Old Vine Muscadelle
- 1 bottle x Grand Muscat

\$265 plus freight

• GREEN & GOLD FOREVER!

- 2 litres x Tawny (Port)
- 2 litres x Ruby (Port)
- 2 litres x Muscat
- 2 litres x Muscadelle (Tokay)

\$97 plus freight

• PENALTY PORTS

- 1 bottle x 2004 Walnut Red (Port)
- 1 bottle x 2002 Old Cellar (Port)
- 1 bottle x Rosewood Ruby (Port)
- 1 bottle x Tawny (Port)
- 1 bottle x Old Tawny (Port)
- 1 bottle x Mt Carmel (Liqueur Port)

\$80 plus freight

LIMITED STOCK

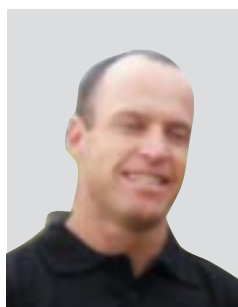
- ◆ 2000 Riesling ◆ 2002 Rosewood Riesling
- ◆ 2001 Shiraz & Blue Imperial
- ◆ 2002 Old Cellar Vintage Port
- ◆ 2005 Roussanne

WHO'S WHO @ CHAMBERS



**Bill Chambers OAM
Consultant**

This is Bill, the fifth generation winemaker at Rosewood and patriarch of the Chambers family business. Although he is now semi retired after a distinguished career which included more than 20 years as Chairman of Judges at the Melbourne Wine Show, you will find him at the cellar door most weekends.



**Stephen Chambers
Winemaker**

Since taking over the wine-making function in 2001, Stephen has been working towards putting his own stamp on the family enterprise. He has obviously learnt well at his father's side, as wines blended by him have continued to attract the perfect scores awarded by the world renowned American wine critic Robert Parker Junior.



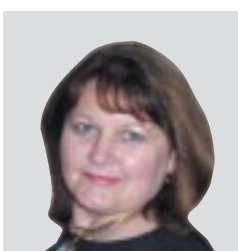
Wendy Chambers

Bill's second wife Wendy has been instrumental in many of the advancements in the operation and particularly the style, of the cellar door since her arrival 17 years ago. Between her many other commitments, she continues the development of a magnificent garden at the Rosewood homestead.



Laurie Richards

Contrary to common belief, Laurie is not a winemaker, he's not married to Roberta and he is not a member of the Chambers family. It is his friendly voice you will normally hear when you ring us. Laurie's strong background in retail banking has always been a great asset to us but we are quite concerned about his taste in music.



Roberta Horne

Roberta isn't married to either Bill or Laurie – in fact she's not married to anyone at present. As a "Blow In" from SA, her former wine and media experience made her the ideal person to put our very popular newsletters together.

**NEW INFORMATION ON THE
SEE-SMELL-TASTE PROCESS**

Have you ever worked your way through a wine tasting note only to get stumped by descriptions which you are unable to detect?

If so, you may be interested in some new research from America which suggests that our sense of taste relies more heavily on our sense of smell, than on the receptors in our mouths.

Bananas, pears, sandalwood and sweet, floral scents are all aromas which cannot be commonly detected. It was interesting to see that the scent of musk, a reasonably pungent aroma for many, was also in this group.

Dr Charles Wysocki, of the Monell Chemical Senses Centre in Philadelphia reports that wine aromas are not the same for everyone. In fact, they now think that our sense of smell may be as individual as our fingerprints.

Researchers even found that when exactly the same aromas were labelled with altered names, they received radically different interpretations.

Wine marketers will certainly have some interesting challenges with this new information as it was also found that the context in which the smell was first experienced and its consequent associations are strongly linked.



The Wangaratta Choristers had guests at our sellout 'Winter Wonderland' Dinner and Concert entranced during their performance in our bottling hall on Saturday 8 July.

Wine Profile: Ruby

Ruby Port is made using a traditional, age old process that was developed in the city of Porto in Portugal and has been enjoyed by the English for a very long time.

It all begins out in the vineyard where fruit from two red grape varieties, Shiraz and Touriga, are selected for their colour and lively, fruit characters. The skins are incorporated into the must to ensure a rich depth of colour is maintained.

Part way through the winemaking process, when a certain baumé is reached, fermentation is arrested by the winemaker adding brandy and neutral spirit. This stops fermentation and takes the alcohol level up while retaining the desired level of sweetness (usually 3 to 3.5_ baumé).

Once the wine has been left to age in old 300 to 500 gallon wood casks for 18 months, the final product is blended, bottled and ready to be enjoyed.

When making this very popular style, Stephen again looks for brilliance in colour, rich, plummy and robust flavours with smoothness on the palate with a harmonious balance of fruit, tannin and acidity.

The French often serve it slightly chilled before dinner but in Australia we usually enjoy it after dinner, at room temperature, with cheese, nuts and dried fruits.

In keeping with an old British naval custom, the bottle or decanter is passed from "port to port" always to the left (to port) to the next guest. It is considered poor form to ask for the bottle directly, so the person wishing to recharge his glass will say to the holder of the bottle "Do you know the bishop of Gloucester?" If the reply is "No" he responses "He's an awfully nice fellow, but he never remembers to pass the port".

This young, fresh style is also well suited for use by those who are lucky enough to have their own barrel

Ruby is also an important component of the very trendy slushies and cocktails everyone seems to be drinking so here is a yummy one for you to try.



Half fill a cocktail shaker with ice cubes then pour 56ml of gin, a teaspoon of grenadine syrup and 2 teaspoons of fresh lime juice. Give it a good shake and strain into a chilled cocktail glass. Then float 14ml of Ruby Port on top and serve.

A Ruby Port Cobbler is made by dissolving a teaspoon of superfine sugar in 85ml of soda water in the bottom of an old-fashioned glass. You then add 70ml of Ruby Port and crushed ice until the glass is almost full. Give it a good stir, garnish with a maraschino cherry and a couple of slices of orange & lemon and there you go.



We are sad to report that our dear Wuss, seen here helping himself to a drink of water, was knocked over by a car and did not survive.

Olive & Lemon Braised Chicken

Just one of the recipes featured in 'Rendezvous with a Rabbit' put together by Lyric Olives of Rutherglen. Available from our cellar door for \$5.95.

4 pieces Maryland chicken	1ltr chicken stock
rice flour for coating	175ml white wine
200g green olives, pitted	1tbls lemon rind
2tbls extra virgin olive oil	fresh cracked pepper
4 cloves garlic peeled & halved	6 sprigs fresh thyme

Lightly dust chicken portions with flour.

Heat the extra virgin olive oil in a heavy deep-based pan.

Add the chicken and cook on each side for about 3 minutes until sealed and golden.

Add garlic, wine, stock, thyme and lemon rind, cover and simmer for 15 minutes. Turn over chicken pieces and simmer for a further quarter hour.

Add olives and pepper, stir through and simmer for 20 minutes until the chicken is tender and the sauce has thickened.

Serve with cous cous over which extra virgin olive oil has been drizzled, and with crisp green beans.

**Recipe is by Chris O'Connor,
Chef Café@ Rutherglen Wine Experience**

Lisa Hyndman of Kilmore was surprised and thrilled to win the draw for a dozen wines in the Chambers Challenge. She commented that she has never won anything before and was very keen to have her favourite, Bill's Ambrosia, in the mix. Well done Lisa!

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 - SPRING 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	5.00	50.00	_____	_____
*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	100.00	_____	_____

	Bottle	Dozen		
RED TABLE WINES				
NV Rosewood Red (Cleanskin).....	6.00	60.00	_____	_____
●2006 Bill's Ambrosia.....	8.00	80.00	_____	_____
*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	_____	_____

	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	_____	_____
●Rosewood Old Tawny (Port)	20.00		_____	_____
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		\$		\$
Shirazaroo.....		180.00	_____	_____
Red Card Revenge.....		180.00	_____	_____
Guss's Greats.....		26500	_____	_____
Green & Gold Forever.....		97.00	_____	_____
Penalty Ports.....		80.00	_____	_____

SUB TOTAL THIS PAGE \$ _____

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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 - SPRING 2006

* Low Stock

SUB TOTAL C/F \$ _____

	Dozen	Qty	Total
BULK WINE PRICES - OVER 20 LITRES	Per Ltr	26 Ltr		
• Dry Red	4.00	104.00	_____	_____
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 \$ _____

PLEASE NOTE NEW FREIGHT RATES

	1Ctn \$	2Ctn \$	3Ctn \$	4Ctn \$
Adelaide	11.90	23.50	35.20	46.80
Brisbane	15.30	30.30	45.40	60.40
Canberra	12.80	25.30	37.90	50.40
Melbourne	11.00	21.00	31.40	41.80
Vic-Country	12.60	25.00	37.40	49.80
Sydney	12.90	25.50	38.20	50.80
NSW-Rural	14.80	29.30	43.90	58.40
Perth	24.60	48.90	73.30	97.60
Gold Coast	15.60	31.00	46.40	61.80
Tasmania	22.40	44.60	66.80	89.00

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: _____