

# CHAMBERS

Chambers Rosewood Vineyard, Barkly Street, Rutherglen VIC 3685

Telephone: 02 6032 8641. Facsimile: 02 6032 8101

email: [chambers@chambersrosewood.com.au](mailto:chambers@chambersrosewood.com.au) website: [www.chambersrosewood.com.au](http://www.chambersrosewood.com.au)

Written & Edited by Roberta Horne

Now that we've had the frost, the drought, high temperatures and smoke from the nearby fires, we think perhaps we've had our lot for a while. We also have to fight the birds for the fruit!

We were also very grateful to receive, early in the New Year, some gentle soaking rain rather than a deluge as predicted by the weather forecasters.

Our Winemaker, Stephen Chambers kicked vintage off about a fortnight earlier than usual with Riesling and Traminer, picked by our mechanical harvester, the first fruit for the year.

He reports that this will be a very short vintage, in fact he's expecting we will be finished by mid March and says that the yield is down by up to 60%.

Everything ripened so quickly that we were bringing in reds during the first full week of February. This is very unusual as normally the white varieties come in well before the reds with the fruit for the fortified styles coming in last.

Fortunately the milder weather during the last weeks of January slowed things down a bit in the vineyards and gave our assistant winemaker, Natasha Heeley, time to come back from Margaret River.

Droughts are nothing new to our 5th generation winemaker Bill who says that the Muscat and Tokay varieties may be affected the most as they shut down when there is a lack of water.

"We seem to get about two dry seasons every ten years but this is more severe than the one in 2002 which lowered the yield of our 2003 vintage.

This season is comparable to '67-'68 when we made very little wine. Recent mulching of the vines has shown a great improvement to the crop," he said.

By all accounts intensity of colour and flavour are on the positive side of the ledger with wines made during such years. As Bill says, "we live in hope."



*Young Bloods and Bloody Legends Wine Adventure participants enjoying the Masterclass at Chambers Rosewood's cellar door.*

## FESTIVAL FUN

It's all very well having both a 'Young Blood' and a 'Bloody Legend' in the one enterprise but it made for a particularly busy time at Chambers during the last weekend of November.

Stephen headed up the organising committee for a range of activities around the district during three days of festival events.

We hosted a very lively Wine Adventure panel discussion at our cellar door for more than 60 participants.

Bill joined other industry legends Mick Morris and Bernard Gehrig and the very articulate and entertaining Jane Faulkner who writes for The Age.

Participants navigated their way through a wide range of unique and sometimes unusual wine varieties from around the district with the benefit of comments from the panel.

The Jones family were honoured as Legends at a sparkling twilight dinner on the Saturday night before a lovely family picnic on the Sunday to finish off the weekend.

**PROCRASTINATE NOW !!**



*This is 2 1/2 year old Ambrosia Jane Hayes of Wagga Wagga. It's not hard to guess which of our wines is her grandfather's favourite.*

## NEW WORD COMPETITION

It's hard to believe that it was way back in Volume 15, after seeing the results of a very amusing Washington Post article, that we ran a word competition.

Contestants alter a single letter in an everyday word then come up with a new and entertaining definition.

Our winning entry, the classic 'Crabernet' a red wine so strong you find yourself walking sideways after drinking two glasses of it, was penned by Peter Duffy and Kathleen Boyd, two of our staunchest supporters.

We think it's high time we called on your creativity again so please send your offerings, by either post to P O Box 8, Rutherglen 3685 or email to chambers@chambersrosewood.com.au

Here are a couple of beauties based on Aussie words to give you a little inspiration. Cuisine or hospitality related words would be great but please don't limit yourself!

**Dodgeridoo:** a fake indigenous artefact

**Fair Drinkum:** good quality Aussie wine.

**Bludgie:** a partner who doesn't work.

• ***Thousands of tourists are taking advantage of Bulgaria's inclusion in the European Union. However, it's not the scenery, the history or culture that's attracting them – they are flocking to buy a special "breast-boosting beer" called Boza for the ladies in their lives without having to pay customs duties!***

## COMING EVENTS

### • TASTES OF RUTHERGLEN FESTIVAL

**10-11 March, 2007**

**17-18 March, 2007**

### • IRELAND FOREVER DINNER

**Saturday 17 March 7 for 7.30pm**

Traditional Irish fare with an interesting twist \$65 p/p (inc Food & Wine)

Bookings essential 02 6032 8641

### • FLORAL SPECTACULAR

**16 March 7.30pm**

**17 March 12 noon - 4pm**

**18 March 10am - 4pm**

• Refreshment available • Gold coin entry

Visitors are always enchanted with the creativity of these local ladies who, each year, present floral works based on religious themes.

'Trees and flowers of the Bible' will be on display in Rutherglen's charming St Stephen's Anglican Church in High Street.

*A thought provoking & not-to-be-missed event.*

### • YOUNG BLOODS DINNER @ BOTTEGA

74 Bourke Street, Melbourne

**Tuesday 20 March 7 for 7.30pm**

Rutherglen's Young Bloods (Jen Pfeiffer, Susie Campbell, Damien Cofield, Christobelle Anderson and our own Stephen Chambers) are throwing a dinner party at one of Melbourne's best eating houses and you're invited!

Succulent Rutherglen Lamb will be just one of the four sensational courses Bottega chef Daniel Shelbert will prepare while local cheese making guru Paula Jenkins of Indigo Cheese, will be bringing the cheese course. \$80pp

For Bookings call 03 9654 2252

### • CELLAR DOOR @ SOUTHGATE

**24 & 25 March**

Laurie Richards, our cellar door manager, is coming down to show off our new vintages during the Melbourne Wine & Food Festival.

Catch him between 11am-6pm both days. You can sample the 2005 Rosewood Riesling, the 2002 French Oak Cabernet and the 2004 Anton Ruche. Walnut Muscat fans will be pleased to know he'll have some of that tucked in the esky too.

## WINERY WALKABOUT

### Queen's Birthday weekend

### June 9-11

We dare you to take up the '007 Chambers Challenge – a free and fun test of your powers of deduction. You might pick up some new clues.... maybe even win a prize or, if you're really good, you'll be rewarded with a Licence to Chill.

How will you go resisting the freshly baked sponge cakes and scones our local church ladies will have on offer? Then of course the coffee cart has a long list of tempting hot drinks, with gourmet dressings, Olive Oil and all sorts of other goodies to tempt you as well.

Those Lions boys certainly don't want to be outdone either! They know they have to be up at sparrows on Sunday morning to serve up the best Breckie in town. Just \$6 will get you egg, bacon and sausage in a roll – what a great start to your day!

Ring Laurie on 02 6032 8641 if you are coming with a group - be quick though as this is a very popular event.

### WE LOVE EMAIL

Thank you to all those subscribers who now receive their newsletters via email! It is certainly our preferred distribution method as it's quicker, much less expensive and saves trees.

If you do have email facilities please consider changing over to electronic delivery. The other option is to use the download feature from our website at [www.chambersrosewood.com.au](http://www.chambersrosewood.com.au) or to arrange email delivery, email us at [chambers@chambersrosewood.com.au](mailto:chambers@chambersrosewood.com.au)

**Congratulations to Mr J Esam of Warrnambool! We have sent him a little something as a reward for visiting us at the cellar door.**

**Each quarter we randomly select a name from the little book next to the till so please don't forget to identify yourself as a subscriber and add your name and suburb when you call in.**

**Also remember that we love to hear from you with helpful feedback, interesting photographs and especially good jokes we can share around.**

A hangover is the  
wrath of grapes

### DROUGHT BUSTER DEALS

**Available until 30/4/2007  
unless sold out beforehand**

#### ● No. 1

4 bottles x '06 Light Muscat  
4 bottles x '06 Bill's Ambrosia  
4 bottles x '05 Walnut Muscat

**\$135 plus freight**

#### ● No. 2

2 bottles x '95 Cabernet Sauvignon  
2 bottles x '96 Cabernet Sauvignon  
2 bottles x '97 Cabernet Sauvignon  
2 bottles x '98 Cabernet Sauvignon  
2 bottles x '99 Cabernet Sauvignon  
1 bottle x '00 Cab Sav (American Oak)  
1 bottle x '00 Cab Sav (French Oak)

**\$200 plus Freight**

#### ● No. 3

3 bottles x '95 Shiraz  
3 bottles x '97 Shiraz  
3 bottles x '98 Shiraz  
3 bottles x '99 Shiraz

**\$200 plus Freight**

#### ● No. 4

6 bottles x Rosewood White (Clean Skin)  
6 bottles x Rosewood White (Clean Skin)

**\$55 plus freight**

#### ● No. 5

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

**\$180 plus Freight**

#### ● No. 6

2 Flagons x Rutherglen Muscat  
2 Flagons x Rutherglen Muscadelle

**\$124 plus freight**

### N.B. LIMITED STOCK:

2006 Bill's Ambrosia  
2003 Anton Ruche

A woman walked into the kitchen to find her husband stalking around with a fly swatter. "What are you doing?" She asked. "Hunting Flies" he responded. "Killing any?" she enquired. "Yep, 3 males, 2 Females," he replied. Intrigued, she asked. "How can you tell?" He responded, "3 were on a beer can, 2 were on the phone."

## WHY DECANT A WINE?

Finding small particles swirling around in your wine glass or noticing a layer of sludge at the bottom of a wine bottle can be a bit startling.

This, however, is quite common, particularly in older red and fortified wines such as port. And, although it is a bit unsightly, you can easily fix the problem by pouring or decanting the wine into another vessel.

While most sediment is a by-product of the winemaking process that occurs naturally as the wine matures in the bottle, high temperatures can also cause a light, milky swirl called a protein haze, in fortified wines

Another real benefit of decanting is that it allows the wine to 'breathe' that is, to come to room temperature while softening the effect of any harsh tannins or aromas.

Choose a broad rimmed vessel such as a water jug for young wines. A decanter with a smaller air-to-wine ratio is better suited for decanting older wines.

If possible let the bottle stand overnight then gently decant the wine into another clean vessel by filtering it through a piece of fine material.

Traditionally, a candle was used to see when the sediment had nearly reached the top so you could stop pouring, but a torch may provide better light. Using a coffee filter may also be more convenient.

It's important to leave the decanted wine to stand for a while but remember to taste it every 20 minutes or so to see how it's opening up.

You will probably find that younger wines will need an hour or two, while older vintages may only need a short time. Once you are happy that the wine has peaked, lay a cloth over the top of the decanter to slow aeration.

## BALANCE

**A wine is said to be well-balanced when the wine's acids, sugars, tannins and alcohol are all in harmony.**



As you can see our family of "baby camels" are certainly not camera shy. Only one of them however has a name, as the first one born at Rosewood was named Kerry Al Paca by another of our clever customers three years ago – where do you go from there?

**Did you know that peanuts  
are one of the ingredients  
of dynamite?**

## LESSONS YOU WOULD LEARN IF YOUR DOG WAS THE TEACHER

Take naps  
Stretch before rising  
Run, romp, and play daily  
Thrive on attention and let people touch you  
When loved ones come home, always run to greet them  
Never pass up the opportunity to go for a joyride  
Fresh air and wind in your face is pure ecstasy  
When it's in your best interest, practice obedience  
Let others know when they've invaded your territory  
Avoid biting when a simple growl will do  
On warm days, lie on your back in the grass.  
On hot days, lie under a shady tree & drink lots of water  
When you're happy, dance around & wag your entire body.  
No matter how often you're scolded, run right back and make friends  
Delight in the simple joy of a long walk  
Eat with gusto and enthusiasm. Stop when you have had enough  
Be loyal. Never pretend to be something you're not  
If what you want lies buried, dig until you find it  
When someone is having a bad day, be silent, sit close & nuzzle them gently.

# 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: chambers@chambersrosewood.com.au

• New Wine/Vintage/Price

## CELLAR DOOR PRICE LIST - AUTUMN 2007

### \* Low Stock

|   | Bottle | Dozen  | Qty   | Total |
|---|--------|--------|-------|-------|
| WHITE TABLE WINES                         | \$     | \$     |       | \$    |
| NV Rosewood White .....                   | 5.00   | 50.00  | _____ | _____ |
| 2002 Muscadelle & Chasselas.....          | 9.00   | 90.00  | _____ | _____ |
| 2006 Roussanne .....                      | 10.00  | 120.00 | _____ | _____ |
| 2003 Riesling .....                       | 8.00   | 80.00  | _____ | _____ |
| 2002 Gouais .....                         | 12.00  | 144.00 | _____ | _____ |
| 2000 Chardonnay.....                      | 8.00   | 80.00  | _____ | _____ |
| ●2005 Rosewood Riesling (Semi Sweet)..... | 8.00   | 80.00  | _____ | _____ |
| 2001 Late Harvest .....                   | 8.00   | 80.00  | _____ | _____ |
| ●2006 Light Muscat .....                  | 13.00  | 156.00 | _____ | _____ |
| 2002 Autumn White .....                   | 10.00  | 100.00 | _____ | _____ |

| RED TABLE WINES                             | Bottle | Dozen  |       |       |
|---|--------|--------|-------|-------|
| NV Rosewood Red (Cleanskin).....            | 6.00   | 60.00  | _____ | _____ |
| *2006 Bill's Ambrosia.....                  | 8.00   | 80.00  | _____ | _____ |
| ●2002 Shiraz & Blue Imperial.....           | 9.00   | 90.00  | _____ | _____ |
| 2002 Blue Imperial.....                     | 10.00  | 100.00 | _____ | _____ |
| ●2002 Shiraz .....                          | 10.00  | 100.00 | _____ | _____ |
| ●2002 Cabernet Sauvignon (French Oak) ..... | 12.00  | 144.00 | _____ | _____ |
| 2003 Merlot .....                           | 9.00   | 90.00  | _____ | _____ |
| ●2004 Anton Ruche (Shiraz Mondeuse) .....   | 15.00  | 180.00 | _____ | _____ |
| 2000 Sparkling Shiraz .....                 | 16.00  | 192.00 | _____ | _____ |

| FORTIFIED TABLE WINES                 | Bottle | Flagon |       |       |
|---------------------------------------|--------|--------|-------|-------|
| Fine Dry Flor (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  |        | _____ | _____ |
| 2005 Durif Vintage Port.....          | 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  |       | _____ | _____ |

| DROUGHT BUSTER DEALS     |        | \$ |       | \$    |
|--------------------------|--------|----|-------|-------|
| Drought Buster No.1..... | 135.00 |    | _____ | _____ |
| Drought Buster No.2..... | 200.00 |    | _____ | _____ |
| Drought Buster No.3..... | 200.00 |    | _____ | _____ |
| Drought Buster No.4..... | 55.00  |    | _____ | _____ |
| Drought Buster No.5..... | 180.00 |    | _____ | _____ |
| Drought Buster No.6..... | 124.00 |    | _____ | _____ |

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

