

CHAMBERS

Chambers Rosewood Vineyard, Barkly Street, Rutherglen VIC 3685

Telephone: 02 6032 8641. Facsimile: 02 6032 8101

email: chambers@chambersrosewood.com.au website: www.chambersrosewood.com.au

Written & Edited by Roberta Horne



Ann and Peter Nichols enjoying their 'Laughing Leprechauns' on St Patrick's Day in front of the 10-12 year old entries in our annual Junior Art Exhibition.

The frost, the fires, the drought and any of those other day to day challenges were firmly put aside as we all moved into festival mode.

We enjoyed two wonderful weeks of Tastes of Rutherglen, meeting up with many long time visitors as well as plenty of new acquaintances.

As our Tastes menus featured Moroccan dishes, we had a few friendly camels lurking amongst the palms in our cellar door.

Our 'Muscaritas' (frozen Muscat) were a hit with those looking for something a little different - especially when they realised they could recreate these frozen treats at home.

It's a stretch to imagine a bigger contrast, but we swapped the camels for leprechauns and our Ireland Forever Dinner, on the Saturday night, moved into full swing. We sang, we ate and drank and yes, we did spin the odd Irish yarn or two.

Luckily, the lovely autumn weather continued throughout Easter as this is a particularly popular time for family groups to enjoy the region's great recreational facilities.

Not only did nearby Lake Mulwala have plenty of water but also the very timely lifting of an algae alert on the Murray River ensured a happy time for everyone.

GET READY TO BE SHAKEN NOT STIRRED !!

As it's the year 2007, we thought we'd have a 007 theme for our Walkabout Festival this year and we hope you'll join in the fun!

YOUR MISSION: Get into character – agents, underworld spies, Dr No, perhaps Gold Finger or some other exotic identity can be yours. Play a mysterious big screen star or go for dramatic effect by masquerading as a suave villain with a cunning plot.

Remember there will be rewards for the most inspired outfits and the most convincing personalities. However, only the top 5% of the population will be good enough to be awarded a LICENSE TO CHILL.

Here is your bonus Rosewood Royale card. See the secret information inside for clues on how you can earn enough points to join this elite group!



"Burgundy makes you think of silly things; Bordeaux makes you talk about them, and Champagne makes you do them." Brillat-Savarin



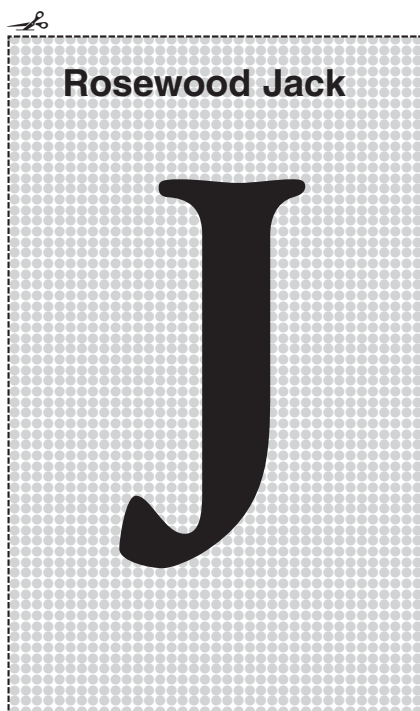
MARC A MUST

Have you ever wondered what happens to the stems, stalks and skins once all that lovely juice has been pressed from the grapes?

Along with a number of other local family operations, we at Chambers have been feeding this by product, called 'marc,' to our farm animals for many years. Bill remembers his dad feeding it to the pigs when he was a youngster. Nowadays our sheep are more than happy to see the farm ute delivering the next load and gleefully clean it all up.

It's interesting to see that as the drought bites harder, others are now catching on to this valuable practice as a nutritious alternative feed for their livestock.

I wonder how long it will take our chefs to eature 'Marc-fed' dishes on their menus?



P.S. Don't forget to present this Jack of Roses cut-out to prove you are an existing Chambers subscriber and earn some extra points!

COMING EVENTS

- **NORTH EAST FEAST**

Friday 8 June

Local chefs Cathy Fensom of Forks & Corks and Stewart Gilchrist of the Pickled Sisters Café match their skills with renowned guest chef Jodi Jones of Sourcedining. A sensational 4 course feast accompanied by an exquisite range of Rutherglen wines. \$120pp Bookings essential 1300 787 929

- **RUTHERGLEN YOUNG BLOODS 'WINE DOWN'**

Saturday 9 June 6.30-10pm

Tuileries Restaurant \$55 pp
1300 787 929 for full details

- **APEX BUSH DANCE**

Sunday 10 June

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

- **WANGARATTA CHORISTERS AT CHAMBERS ROSEWOOD**

7 July, 2007 6.30 for 7.00 pm

Enjoy a winter treat - an evening of traditional English music, a warming dinner, wine and pleasant company.

\$40 p/p (inc Food & Wine)
Bookings essential 02 6032 8641

- **2007 RUTHERGLEN WINE SHOW**

27 September

Presentation Dinner (Food-Pickled Sisters)

28 September 6.30pm

Public Tasting \$40 inc. entry, meal, results book and tasting glass.

For bookings and more information call 02 6032 8044



For more than a dozen years Jan Cumming and her friends, mad cycling enthusiasts, have been coming to Rutherglen and always enjoy themselves.

WINERY WALKABOUT

Knowing you will always find excellent value here at Chambers eases the burden of paying extra at the petrol pump if you are travelling to join us for Winery Walkabout!

If you haven't visited Rutherglen at this time of the year before, you may be surprised at what you find. For some reason the Queen's Birthday weekend turns Rutherglen's sleepy persona into party mode. There's quite a festive air around the place and there are so many different things to enjoy.

Twenty different local wineries welcome you at their cellar doors. Pick up a bargain from one of the 300 stalls you'll find at the Country Fair held in the town's Main Street. You can enter the barrel rolling competition or the Muscat Fun Run.

If you really want to enter into the spirit of things you can roll your pants up and stomp some grapes.

Festival participants have plenty of opportunities to sample the terrific range of wines available in this region.

Once you have purchased your official glass and holder you can gain free entry to tastings at all 20 wineries in the festival.

An extra \$5 will give you a Walkabout Passport then you have until April 30, 2008 to collect a stamp from each participating winery. Once complete you claim a bottle of specially blended 2007 Collector Series Muscat.

PRIZES TO BE WON!!!

Rosewood Royale cash and playing cards will be awarded throughout the weekend as you successfully complete missions.

Take on the Chambers Challenge, attend our Sunday morning breakfast, or find yourself on one of our photograph boards to pick up more chances to win.

Gather as many extra cards as you can then cash in your stash to redeem your rewards.

EARN YOUR LICENCE TO CHILL

Attend the Sunday morning breakfast
Participate in the Chambers Challenge
Successfully complete the Chambers Challenge
Existing newsletter subscriber
Find yourself on our Pin Up Board
Subscribe to the Chambers newsletter
Spend over \$50
Spend over \$100
Wear a great outfit
Receive a random reward



FESTIVAL HIGHLIGHTS

- Live music - noon till 5pm both days
- Sunday brekky - just \$6
- Prizes to be won
- Freshly brewed tea/coffee/cappuccino
- BBQ'd food all day
- Glass engraving
- Beaut handmade garments
- Tavenders gourmet products
- Olive oil tasting
- Huge range
- Reasonable prices
- Delicious homemade cakes and soups

CABERNET MERLOT MAKES A SPLASH

We think you'll be impressed with Stephen's latest offering, the 2004 Cabernet Merlot.

Its vibrant red colour, tinged with purple, excites the senses as it swirls around your glass well before you pick up the subtle oak, blackcurrant and berry nose. Dusty tannins and some very pleasing spicy characters then combine to deliver a seductively weighted wine that can be enjoyed with a huge range of dishes.

Winery Walkabout weekend only \$10 per bottle or \$100 per dozen.

Did you know . . .

The name Chardonnay is a derivative of the Latin word 'cardonnacum' which means place of thistles.

Frankly my dear, I don't give a shiraz!

TECHNOLOGY THE PERFECT FOIL FOR FAKES

In much the same way prized artworks are vulnerable to being counterfeited, fine wine producers are facing similar attacks by unscrupulous operators trying to cash in by producing fake copies of hard to get wines.

While rare old Bordeaux and Burgundy wines are a primary target for fraudsters, there are other premium wine producers around the world, looking at leading edge technology to ward off this threat.

Let's face it, if you paid between \$650 and \$1,000 for a single bottle you'd want to be certain that it was genuine, wouldn't you?

Our old friends Kodak have come to the party by developing a printing process which improves the security wine labels. A unique 'fingerprint' is created using specially modified inks and paper which can then be validated, as genuine, by using a purpose built reader.

Maybe the day will come when we will have to consider this for our own rare wines!

A FRUITY STORY

Newsletter subscriber Bob Crawford who describes himself as "a wino from way back" had some very amusing moments while on holiday recently in France.

While dining at Troyes (about 20 km south-east of Paris) he asked the headwaiter, who incidentally spoke excellent English, about the blend of a French red. As he didn't understand the question, Bob went on to ask about varietals but gave up when "Oh, grapes" was the response he gave when asked what fruit was used in making that particular wine!



Jim Chambers with his lovely daughters Olivia, Victoria and Vanessa plus Ben and Terry are always happy to lend a hand during our festival weekends.



We told you the camels had arrived! Do you like the names Ann Carey of Mornington suggested for the camels? 'Vinnie Yard' for the male and 'Rosie Wood' for the female.

I SAY POTATO YOU SAY POTATA

In a very interesting recent survey, a massive percentage of American respondents were found to have no idea that wines labelled Shiraz and Syrah were in fact made from the same grape. No doubt a similar number of Aussies are in the same boat.

Luckily for us, more and more Americans are choosing to drink wine rather than beer and although kangaroos and the outback are most likely to come to mind when they think of Australia, they are enjoying wine from down under in increasing numbers.

More than 80 percent of respondents who drink wine frequently report they would be more likely to purchase a wine if they knew it was hand-crafted from a family-owned winery.



A DELISH TREAT

Try this delicious recipe which serves 10 to 12 people that was supplied by Jana Trankels of Lapstone.

Wash and de-stem a kilo of seedless grapes then divide evenly between two cake loaf tins.

Blend a cup of Apple Juice with a cup of Bill's Ambrosia then dissolve 2¹/₂ teaspoons of Gelatine in the mix. Pour over the grapes and allow to set then serve with cream and/or ice cream.

NEW WORD COMPETITION

Way back in Volume 15 we asked our very talented newsletter subscribers for suggestions for a word competition originated by the Washington Post.

A single letter in an everyday word is altered and a new definition is created.

Here are the offerings, of a previous winner, Alan Button of Highett. David Lowe of Erica worked on his suggestions when he could not sleep one night, while Ian Bamford of Winston Hills, had a few ideas too.

Badburst - Hail storm after budburst.

Morlot - Heard at BBQ after first red – as in "More! Lot more! Lot more ..."

Stelvan - Vehicle in NZ never used for sparkling.

Shiriz - Answer to "Isn't this a great shiraz?"

Decanta - Slow to a trot.

Late hairvest - Shirt you have to wear if you wait too long to start picking.

Muscrat - A ramble through the vineyard.

Rousesanne - Gets Anne out of bed.

Chasselass - Pursuing Anne on a muscrat.

Cellar Dour - Condition never seen at Rosewood.

Fortyfiend - Having gained better appreciation of wine in middle age.

Burgurdy - The day we have burgers and a Pinot.

Ventner - Winemaker who shouts a lot.

Openophile - One who will not give up the corkscrew.

Shorry - Apology from bumbling Winery Walkabout at day's end.

Laqueur Cure - for the blues in France.

Duriff - Request to band soloist to improvise.

Fino - Answer at Rosewood to "Is there a charge for tasting?"

Doloroso - Eminently reasonable cost of Chambers wines

Crappuccino: Extremely bad coffee with frothed milk.

Whinery: a gripe processing facility.

Triminer: Diet white!

Chimpagne: A sparkling beverage producing a craving for bananas and a desire to swing through the tree tops.

Sauvignon blank: An aromatic white wine, two glasses of which causes complete memory loss.

Boomerong (boomewrong):

- (a) A straight indigenous throwing stick.
- (b) A throwing stick that does not return.
- (c) A throwing stick you fetch yourself.
- (d) A throwing stick the dog fetches.

Ratherglum: Demeanor of North Eastern Victorian wine makers in a poor season.

Bill's Ambrosiac: A subtle wine that increases amorous tendencies.

Greenache - The result of smoking unripe tobacco.

Fortified - A disjointed liqueur wine.

SPECIALS

Deals valid until 31 August
Unless sold out beforehand

• TASTE TOUR

- 2 bottles x '03 Riesling
- 2 bottles x '06 Light Muscat
- 2 bottles x '02 Shiraz
- 2 bottles x '02 Cabernet Sauvignon
- 1 bottle x '00 Sparkling Shiraz
- 1 bottle x Muscat
- 1 bottle x Muscadelle (Tokay)
- 1 bottle x Mt Carmel (Liqueur Port)

\$130 plus freight

• RIGHT ON REDS

- 4 bottles x '04 Cabernet Merlot
- 4 bottles x '02 Cabernet Sauvignon
- 4 bottles x '03 Merlot

\$100 plus freight

• WALNUT MANIA

- 3 bottles x '04 Walnut Red
- 3 bottles x '05 Walnut Muscat

\$93 plus freight

• FLAGON WAGON

- 1 flagon x Muscat
- 1 flagon x Muscadelle (Tokay)
- 1 flagon x Mt Carmel (Liqueur Port)
- 1 flagon x Ruby Port

\$108 plus freight

• JUST A QUIET QUAFF

- 6 bottles x Rosewood White (Cleaskin)
- 6 bottles x Rosewood Red (Cleaskin)

\$55 plus freight

PLEASE NOTE

Our very popular Bill's Ambrosia will be back in stock after 22 May 2007:

BULK WINE BUYERS

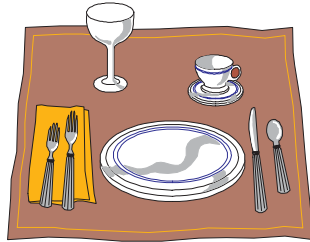
Please pre-order if you require any bulk wines on the Winery Walkabout weekend. This is a particularly busy period and we would appreciate you making prior arrangements, by ringing Laurie, on 02 6032 8641 before lunchtime on the preceding Friday, 8 June.

With winter on our doorstep and a positive outlook about all the cold and rainy days we will surely have, we thought you would appreciate this hearty and flavoursome dish.

Don't forget the secret ingredient; the cook enjoys a glass or two during preparation!

BOOZY BEEF

500g lean Topside Steak
 2 tbls olive oil
 1 lg onion sliced
 250 baby carrots cut lengthways
 250g baby parsnips cut lengthways
 250g button mushrooms
 1 clove of garlic, crushed
 1 bottle of Chambers Shiraz or Cabernet
 Juice and grated rind of 1 orange
 1 sprig fresh thyme
 1 sprig fresh rosemary
 1 bay leaf
 Pepper to taste
 200g broad beans
 2 tbls chopped parsley
 3 tbls brandy



Method:

Preheat oven to 150°C

Dice beef into 1cm pieces

Heat the oil in a large flameproof casserole dish. Add the sliced onion and cook over medium to high heat for about 5 minutes or until softened and beginning to brown.

Add the beef to the casserole dish and fry for a further 5 minutes, stirring frequently, until the pieces of beef are browned on all side. Stir in the carrots, parsnips, mushrooms and garlic.

Pour in the wine then stir in the orange rind and juice, thyme, rosemary and bay leaf then season with pepper.

Bring the mixture to the boil, then cover the casserole and transfer it to the oven. cut lengthways.

Remove the lid of the pan and cook for a further 30 minutes, stirring once or twice. Stir in the broad beans and cook, uncovered, for another 30 minutes, again stirring once or twice.

Taste and add pepper if necessary, and stir in the chopped parsley. Warm the brandy in a small saucepan and pour it over the casserole. Carry the flaming casserole to the table then immediately set the brandy alight.

Bon Aperit!

A NEW TWIST TO AN OLD ADAGE

Here's a little task for you to complete. Use these examples from a group of fourth-grade students as inspiration.

- A miss is as good as a~Mister
- Don't bite the hand that~looks dirty
- Happy the bride~who gets all the presents.

Now it's your turn. Let us have your suggestions for some other famous sayings:-

- Never underestimate the power of~
- Happy the bride who~
- You have nothing to fear but~
- There is nothing new under the~
- I think therefore I~
- If you lie down with dogs~
- Laugh and the whole world laughs with you~
- A journey of a thousand miles begins with~
- The grass is always greener when you~

WE PREFER EMAIL

As we do not charge a subscription fee, electronic delivery is our preferred distribution method for your Chambers newsletter.

If you have email facilities please consider changing over as it is quicker and of course much less expensive.

If you previously received your newsletter via email but now receive it through the Post it could be that we were unable to get through to you because you have changed ISP (Internet Service Providers).

Contact Roberta if this has happened to you at chambers@chambersrosewood.com.au Include your street and delivery address plus telephone contact numbers and she will happily amend your details on our database.

You will need Acrobat Reader, which is available for free download at www.adobe.com to open our files as they are transmitted as a PDF file.

CARE OF YOUR WINE GLASSES

Wash in plain warm water

Detergent not necessary

Air dry on a linen cloth

Hold the glass by its base

Never twist the bowl and base

Polish with a linen towel before use

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 - WINTER 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	_____	_____
2007 Bill's Ambrosia	9.00	90.00	_____	_____
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		_____	_____
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		\$		\$
Taste Tour		130.00	_____	_____
Right On Reds		100.00	_____	_____
Walnut Mania		93.00	_____	_____
Flagon Wagon.....		108.00	_____	_____
Just A Quiet Quaff		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

CELLAR DOOR PRICE LIST - WINTER 2007

* 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: