

CHAMBERS

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Happy New Year and welcome to our first newsletter for 2008!

We trust you enjoyed the holiday season and that the year ahead will bring many blessings your way.

Speaking of which....the Chambers clan has expanded again with the birth of a gorgeous little girl. I guess when you are 7th generation you are entitled to a memorable entrance.

Proud parents Alana and Stephen are pleased to introduce Zara Catherine Chambers who made a somewhat reluctant entrance into the world on 27 November 2007.

IT'S A GIRL



WE'RE GOING TO PARTY LIKE IT'S 1862

This year celebrates 150 years since William Chambers started on his winemaking career, and by 1862 he was able to pay for his land at Rutherglen. When was his first vintage? probably in a very small capacity in 1862.

AUTUMN IS AN EXCELLENT TIME TO VISIT THE NORTH EAST

While our North American friends adapted the charmingly apt phrase 'fall of the leaf' to describe the third season of the year, we of course know it as Autumn.

Chaucer first used this word (from the Latin autumnus/auctumnus) way back in 1374. Interestingly, at that time in our history, the word 'harvest' referred to the season.

It wasn't until after the 16th century (when less people were living and working on the land), that the term was applied to the act of reaping and gathering while Autumn was used as the name to describe the season.

In the wine industry we refer to this very busy and important season, when we harvest the grapes, as vintage.

We estimate that Vintage 2008 will be the 146th time Rosewood's fruit has been picked and made into wine!

During this time of the year, and particularly if we experience humid weather, Stephen and the boys out in the vineyard need to remain vigilant.

They constantly monitor the vines to ensure adequate water is delivered and that the vines are well mulched to retain moisture and control weeds.

The aim is to limit potential damage from disease, insects and of course all the birds who just love to visit us at this time of the year.

As always it's a joint venture with Mother Nature. We trust it will all come together to produce plenty of good quality fruit for Stephen to work with and us all to enjoy when it's in the bottle.

Here's a toast to the good life and a great vintage!

Always do sober what you said you'd do drunk.
That will teach you to keep your mouth shut.
Ernest Hemingway

As many visitors take such an interest in our cellar door Pricing Policy, we thought you may like to see details of a proposed revision to our working conditions.

CONDITIONS OF EMPLOYMENT POLICY

Sick Days

A doctor's certificate as proof of sickness is no longer acceptable. If you can make it to the doctors, you are able to come to work.

Personal Days

Each employee will be allocated 104 personal days each year. They are called Saturday and Sunday.

Bereavement Leave

This is no excuse for missing work. There is nothing you can do for dead friends, relatives or co-workers. Every effort should be made to have non-employees attend to the arrangements. In rare cases where employee involvement is necessary, the funeral should be scheduled for late afternoon. We will be glad to allow you to work through your lunch hour and subsequently leave one hour early.

Toilet Use

Entirely too much time is being spent in the toilet. There is now a strict three-minute time limit in the stalls. At the end of three minutes, an alarm will sound, the toilet paper roll will retract, the stall door will open, and a picture will be taken. After your second offence, your picture will be posted on the company bulletin board under the 'Chronic Offenders category'. Anyone caught smiling in the picture will be sanctioned under the company's mental health policy.

Lunch Break

Skinny people get 30 minutes for lunch, as they need to eat more, so that they can look healthy. Normal size people get 15 minutes for lunch to get a balanced meal to maintain their average figure. Chubby people get 5 minutes for lunch, because that's all the time needed to drink a Slim-Fast.

Death Clause

Any worker found dead at their post will be promptly fired. All deaths will need to be applied for in advance and will only be approved if you can show that your death will not affect productivity.

"Some cause happiness wherever they go; others, whenever they go." - Oscar Wilde

"A modest little person, with much to be modest about." - Winston Churchill

COMING EVENTS

● CELLAR DOOR AT SOUTHGATE

1 & 2 March 2008

If you happen to be in town for the Melbourne Wine and Food Festival, look out for Laurie, our cellar door manager. You'll be able to try some of our new vintages along with a number of old favourites. And yes, I'm sure he'll have the odd bottle of Walnut Muscat tucked in the esky as well. Catch him between 11am-6pm both days.

● TASTES OF RUTHERGLEN FESTIVAL

8-9 March & 15-16 March 2008

Festival glasses and meal tickets can, as usual, be purchased separately. If however, you are planning to visit more than one winery, you may like to take advantage of one of these all-inclusive packages put together by our festival organisers.

It's all about me!

INDIVIDUAL PASS \$45 includes:

- Entry to 21 wineries
- Festival glass and momento carry bag
- Two delicious entrée-sized meals of your choice matched to two glasses of wine
- Bottle of water
- Tube of sunscreen

Twice the fun!

TWIN PASS \$80 includes:

- Groups of two save with a twin pass
- Second person pays just \$35 for the same great value package.

Gourmet shuttle

INDIVIDUAL BUS PASS \$65 includes:

- Shuttle bus entry to 21 wineries
- Return Bus link from regional towns
- Festival glass and momento carry bag
- Two delicious entrée-sized meals of your choice matched to two glasses of wine
- Bottle of water and sunscreen

Twice the fun!

TWIN BUS PASS \$120 includes:

- Groups of two save with a twin pass.
- Second person pays just \$55 for the same great value package.

Shuttle Bus Service

These packages are designed to give our visitors the best possible festival experience. Your bus pass allows you to hop aboard in Albury/Wodonga, Wangaratta, Corowa and Yarrawonga, move around all participating wineries then be returned to your starting point.

Ticket packages are available for purchase from us and all other Winemakers of Rutherglen members.

- The Centre, Wangaratta
- Rutherglen Wine Experience
- Destination Albury Wodonga
- Corowa Information Centre
- Yarrawonga Information Centre

TASTES OF RUTHERGLEN FESTIVAL FEATURED FOOD & WINE



Served Saturday 8 & 15

- Scrumptious Caramel and almond crusted cake accompanied by wine infused rhubarb, apple and pear plus, of course, a generous dollop of pure cream - perfect with our aged (1996) Botrytis Tokay.



Served Sunday 9 & 16

- Mmmm Mmmm Chocolate....not just any chocolate, but a simply divine Lindt chocolate truffle cake, served with swirls of raspberry coulis. Indulge yourself or share with someone special. Sounds odd but our 1998 Shiraz definitely elevates this dish into the heaven on a stick category!

• FLORAL SPECTACULAR

The theme for this year's inspirational floral representation is 'Jewels of the Bible' from the revelations of St John.

Visit Rutherglen's charming St Stephen's Anglican Church in High Street and marvel at the creativity of these local ladies who, each year, present floral works based on religious themes.

29 February 7.30pm

1 March 12 noon-4pm

2 March 10am -4pm

- Refreshment Available • Gold coin entry



Dairyman Ross (the Legend) Nicoll from Numurkah got himself kitted out with a cap and a tshirt while he was stocking up before Christmas.

SUCK ON THIS!

"Just because you live in Toulouse (where the Airbus is made) doesn't mean you know how to fly a plane," said Frenchman and wine lover Xavier Copel responding to a surprising claim that although Bordeaux wine lists were fabulous, the wine was served in terrible glasses.

A host of comments were sparked by news that a French wine company is trialling a new concept, wine in Tetra packs which is dispensed via a straw. This new idea certainly adds fuel to the ongoing debate about how wine tastes depending on whether it comes in purpose designed glassware or maybe even a vegemite jar.

Novelty value, convenience and its ability to be easily recycled are cited as benefits of the new packs which are to be introduced into the French market after their début in Belgium.

WINES ON THE WING

Passengers on America's famous Delta Air Lines will soon be able to enjoy a glass of Chambers Rutherglen Muscat as they cruise along at 30,000 feet.

The new wine list features an impressive selection from the world's best wine regions. We are very proud to represent Australia amongst such distinguished company.

SPECIALS

Available until 30/4/2008
unless sold out beforehand

• LEAP YEAR LEGENDS (Designed to impress)

6 bottles x '04 Sparkling Shiraz
6 bottles x '04 Anton Ruche (Shiraz Mondeuse)

\$180 plus freight

• CUPID CRATE (Soft & Sweet)

6 bottles x '06 Light Muscat
4 bottles x '07 Bill's Ambrosia
1 bottle x '05 Walnut Muscat
1 bottle x '04 Walnut Red

\$130 plus freight

• EQUINOX BOX (More bang for your buck!)

1 Flagon x Rutherglen Muscat
1 Flagon x Rutherglen Muscadelle (Tokay)
1 Flagon x Tawny Port
1 Flagon x Ruby Port

\$97 plus freight

• DIGGER DEAL (Great everyday drinking)

6 bottles x Rosewood White (Clean Skin – No label)
6 bottles x Rosewood Red (Clean Skin – No label)

\$55 plus freight

• SHADES OF SHIRAZ (Casual through to glam dining)

4 bottles x '02 Shiraz & Blue Imperial
4 bottles x '04 Thunderball Red (Shiraz Blend)
4 bottles x '04 Sparkling Shiraz

\$125 plus freight

• SWEET SIXTEEN (Dry, Medium, Sweet & Aged)

4 bottles x '04 Riesling
4 bottles x '05 Rosewood Riesling (Semi Sweet)
4 bottles x '01 Late Harvest Riesling
4 bottles x '97 Riesling

Please note: the '97 Riesling is a drink now wine
and there may be some bottle variation.

\$100 plus freight

N.B. Limited Stock:
2007 Bill's Ambrosia

"I am enclosing two tickets to the first
night of my new play; bring a friend ... if
you have one." - George Bernard Shaw to
Winston Churchill

"Cannot possibly attend first night, will
attend second ... if there is one."
- Winston Churchill, in response.

CELLAR DOOR DRAW WINNER

Betty and Geoff of Cohuna are the lucky winners of
our Cellar door visitors' prize this quarter.

Make sure you enter your name, suburb and
postcode when you visit us to go in the draw and
maybe one day Australia Post will have a nice little
surprise for you too!

PLEASE DON'T FORGET....

We love to hear from you and we always
appreciate helpful feedback. Interesting
photographs such as the one below and
good jokes we can share are also much
appreciated.

MUSCAT ON THE MOUNTAIN



What else would friends Mary & Laurie Richards and
Deb & Greg Ferrier take with them to celebrate reaching
the top of Mt Kosciuzko during their summer break!

We received a very amusing copy of a Chambers
invoice dated 15 August 1978 from long time
customer, Mr Keith Jacobson.

The order totalled \$60.40 and read:
8 flagons Liqueur Muscat @ \$4.80
6 bottles Trebbiano @ \$1.40
4 bottles 1976 Blue Imperial @ \$1.40
1 bottle 1978 Chenin & Montils @ \$2
1 bottle Special Liqueur Muscat @ \$6

Interestingly, there was no freight charge as the
goods would have been sent by rail to the South
Brisbane Goods Yards and been paid for when Mr
Jacobson collected the wine.

MORE BORDEAUX BUBBLES BURST

It's not French, German, Portuguese, or even new world wines that made their way into English shopping trolleys this Christmas.

Particularly interesting sales figures from UK supermarket giant Waitrose, showed a massive 360% leap in the sale of locally produced sparkling wine during November.

This, on the back of a massive overall 120% increase in the sale of English wine in the last twelve months is a clear indication that things are definitely changing. Long held traditions are being passed over as our English friends lap up the more than three million bottles produced there last year.

● SEASONAL POSITION ADVERTISEMENT SUMMER 2007 VOLUME 36

Apparently not one applicant was received for this position....perhaps it was the "must be under 1500 cm (4'9")" requirement which affected interest?

Unfortunately our post imperial era proof reader didn't fit the bill either but it appears that suitable help was found.

MARRIAGE PUDDING

Break two wide morning smiles into the
bowl of the day

Add a pinch of spice and plenty of fruit
Sweeten with love and beat in some fun
Salt it with kisses to taste and bind
with friendship

This pudding should not be tied up too
tightly

And must be kept boiling forever

EMAIL ROCKS!!!

Many thanks to everyone who changed over to electronic delivery of our newsletter! As you can imagine this is a great saving, not only for us, but also for the environment.

If you are wondering why your previously emailed newsletter is now arriving in the mail, it is because we were unable to get through to your email address.

Please drop Roberta a quick email (with all contact details) and we'll happily restore your electronic status. See top of front page for our email address.

2004 SPARKLES

There will be a certain number of us who were around during the 60s and 70s who haven't been able to even **think** about sparkling red wine ever since. In fact, a certain wine producer was responsible for swearing many off wine all together!

If you have not so pleasing memories of this style of wine it's time to be bold and have another look - it's vital though to put even the vaguest memory of anything to do with ducks completely out of your mind.

Think instead of the pleasure of pouring this lively gorgeous coloured wine into an elegant glass. Sure it's great for festive occasions but also enjoy it with everything from poultry to steak. One of my friends always serves it with good quality chocolate, at any time of the day, or to turn even a simple meal into an occasion. You may be surprised to find that this style of wine, which used to be known as sparkling burgundy, was produced at the historic Auldana winery in the Adelaide foothills and later at AP Birks Clare vineyard way back in the 1890s.

No doubt it was the expertise of a Frenchman by the name of Edmond Mazure that helped establish the style, under the Penfolds label, as a wonderful and intrinsically Australian speciality.

Prior to an historic agreement made in 1974 between the Australian Government and the then European Economic Community, we referred to this special wine as Champagne.

Under this pact it was agreed that only wine from the famous French region of Champagne would use this name. It was at that time that we introduced the term sparkling wine.

Traditionally, this style of wine was served in stemmed glassware, reputedly modelled on Josephine Bonaparte's breast. Today however flutes are used as they are easier to clean. Detergent interferes with the bubbles in sparkling wine so when washing your champagne glasses - just rinse really well then wipe with a soft clean cloth.

Another little tip is to make sure you hold the glass towards the stem to prevent the heat from your hand transferring into the chilled wine.

If you over-chill this wine you will lose much of the flavour. Stephen recommends a serving temperature of 15°C to optimise the ripe Shiraz character and soft finish that can happily also accompany Asian dishes, particularly those with a touch of spice.

SEEN IN COPACABANA!

Wendy and Bill have just returned from a wonderful world adventure taking in visits to several very interesting places such as Machu Pichu and the Galapagos Islands.

As the Argentinean producers of the wine magazine *Cataciegas* had coincidentally featured Chambers Rosewood in an article *Vinos Fortificados* (Fortified Wine) of their October issue, they were delighted to have the opportunity to entertain the travellers while they were in Buenos Aires.

"Among the most obscure, undervalued and delicious on the planet, the fortifieds from the small region of Rutherglen," were the opening lines in the article on the section about Australia.

Editor Martin Buschi and Director Marcel Solá are most enthusiastic about exploring our region as they see many similarities and the potential for developing the Argentinean wine industry.

A copy of the magazine, including a translation of the article (and Roberta's excellent photography) is available for your perusal at the cellar door.



Martin Buschi and Marcel Solá at a little restaurant in Buenos Aires where they enjoyed a meal and some Chambers fortified wine after a showing Bill and Wendy a number of Argentinean wineries.



Here we see some Uros Indians on the Floating Reed Islands on Lake Titicaca but no, wait I've made a mistake it's Wendy and Bill!

D CON SALSA DE VINO TINTO

(Beef steak with red wine sauce)

The hidden value of this very simple recipe is, as Wendy says, that it demonstrates the correct way to cook steak.

4 steaks
Salt and pepper
2 tbs oil
2 tbs butter
2 shallots, chopped
 $\frac{2}{3}$ cup red wine

1. Sprinkle steaks with salt and pepper. In a large frying pan, heat oil over high heat until hot but not smoking. Sauté steaks until brown on both sides (1 minute per side). Lower heat to medium and cook, turning one, about 4 minutes for medium rare. Transfer steaks to plates.

2. Pour off fat from pan. Reduce heat to low and melt 1 tablespoon of the butter. Sauté shallots until soft. Add wine, stirring to deglaze the pan. Bring to a boil and reduce liquid to a syrupy sauce. Remove pan from heat and stir in remaining butter. Season with salt and pepper. Top steaks with sauce. Serves 4.

ENSALADA DE PAPAS Y CHAUCHAS

(Potato Salad with green beans)

$3\frac{1}{2}$ lbs small potatoes
Cooked with the skin and cut in quarters
 $\frac{1}{3}$ cup dry white wine
 $\frac{1}{3}$ cup chicken stock
For Vinaigrette:
2 tbs vinegar
 $\frac{1}{2}$ tspn salt
 $\frac{1}{2}$ tspn pepper
 $\frac{1}{3}$ - $\frac{1}{2}$ cup olive oil
Mustard to taste
 $\frac{3}{4}$ tspn basil, chopped

$1\frac{3}{4}$ lbs green beans, cut into 1 inch lengths and cooked in water

1. While the potatoes are still warm, add the wine and chicken broth. Mix well and let marinade for 20 minutes. Drain the potatoes and set aside.

2. Prepare the vinaigrette, mixing the vinegar, salt, pepper, oil, mustard and basil. Add the mixture to the potatoes, mix well and refrigerate covered for 4 hours. Before serving add the green beans into the salad. Serves 8.

"He loves nature in spite of what it did to him." - Forrest Tucker

"I've had a perfectly wonderful evening. But this wasn't it." - Groucho Marx

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 2008

* 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

NEW FREIGHT RATES NOW APPLY

SUB TOTAL \$ _____
PLUS FREIGHT \$ _____
TOTAL DUE \$ _____

	1Ctn \$	2Ctn \$	3Ctn \$	4Ctn \$
Adelaide	12.40	24.00	35.70	47.30
Brisbane	15.80	30.80	45.90	60.90
Canberra	13.30	25.80	38.40	50.90
Melbourne	11.50	21.50	31.90	42.30
Vic-Country	13.10	25.50	37.90	50.30
Sydney	13.40	26.00	38.70	51.30
NSW-Rural	15.30	29.80	44.40	58.90
Perth	25.10	49.40	73.80	98.10
Gold Coast	16.10	31.50	46.90	62.30
Tasmania	22.90	45.10	67.30	89.50

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:

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ABN 89 378 543 120

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Cellar Door Price List - Autumn 2008

*** Low Stock**

	Bottle	Dozen	Qty	Total
WHITE TABLE WINES	\$	\$		\$
NV Rosewood White	5.00	50.00	_____	_____
2002 Muscadelle & Chasselas.....	9.00	90.00	_____	_____
●2004 Riesling	8.00	80.00	_____	_____
●2002 Gouais	12.00	120.00	_____	_____
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	_____	_____

	Bottle	Dozen		
RED TABLE WINES				
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	_____	_____
2004 Thunderball Red (Shiraz blend)	10.00	100.00	_____	_____
●2002 Cabernet Sauvignon (French Oak)	12.00	120.00	_____	_____
2004 Cabernet Merlot	10.00	100.00	_____	_____
2004 Anton Ruche (Shiraz Mondeuse).....	16.00	192.00	_____	_____
●2004 Sparkling Shiraz	17.00	204.00	_____	_____

	Bottle	Flagon		
FORTIFIED TABLE WINES				
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		_____	_____
●2003 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	_____	_____

	Bottle	Dozen		
LIMITED RELEASES — subject to availability				
NV Amontillado (375ml).....	15.00		_____	_____
NV Old Vine Muscadelle (375ml).....	40.00		_____	_____
NV Grand (Special) Muscat (375ml).....	50.00		_____	_____

		\$		\$
AUTUMN DEALS				
Leap Year Legends		180.00	_____	_____
Cupid Crate		130.00	_____	_____
Shades of Shiraz		125.00	_____	_____
Equinox Box.....		97.00	_____	_____
Digger Deal.....		55.00	_____	_____
Sweet Sixteen.....		100.00	_____	_____

SUB TOTAL THIS PAGE \$ _____