

# CHAMBERS

Greetings from everyone here at Chambers and welcome to the first edition of our newsletter for 2009!

We consider ourselves very lucky to live in this wonderful region so not withstanding all the challenges, we remain confident that the year ahead will be full and rewarding for everyone.

As you have probably seen in the media, this year the Australian wine industry will embark on the next stage of the naming convention for wine.

You may not realise that it was way back in 1974 when we had to stop referring to our favourite bubbly as 'Champagne' unless, of course, it was a product of France.

This came about because of an export agreement between the Australian Government and the European common market countries. Under this deal we have access to their markets in return for dropping traditional European names.

Recently, Federal funding was made available to the Australian wine industry to research and develop suitable names for the fortified wine styles such as Sherry and Tokay.

The name Apera [a-PER-ah] is the new name for Sherry while Topaque [tow-PAYKE] has been selected to replace Tokay.

Port, another of our favourite tipples, derives its name from Oporto in Portugal so it is also on the 'to be changed' list. That will be an interesting one!

We still have plenty of time, 10 years in fact, to become accustomed to using the new names.

The big question, however, is what will become of our iconic 'Sydney may have a great Harbour, but Rutherglen has a great Port' sign at the entrance to the town?

## CELLAR DOOR DRAW WINNER

It was great to see so many of you over the Christmas and New Year period. Wendy even had to help out occasionally while Stephen and Bill were holding the fort so the rest of us could spend time with our families.

Richard Walsh of Hughesdale became the lucky recipient of our quarterly subscriber draw after identifying himself on a recent visit to our cellar door.

If you pay us a visit, please make sure you note your name, suburb and postcode in the notebook next to the till and you never know .... you may be the one to receive a special treat in the mail.

## OUR ROVING REPORTER

What else could you possibly want during a visit to the Galapagos Islands? Pristine beaches, some of the world's most wondrous creatures and, what's that you say....a bottle of Chambers Muscat?

Looks like his mate is keen to share a drop as well. Good one Allan Collins!



Summer 2009  
Vol. 41



## THIS ISSUE

Editorial

Cellar door draw winner

Keeping cool this summer

Recipes

Tastes of Rutherglen at our cellar door

The Chambers Cup Dinner

Floral Spectacular

Why we swirl & sniff

Go on – Go online!

Flags & Fanfare

Special Deals

Your Questions

Price list

Chambers Rosewood Vineyard  
Barkly Street Rutherglen VIC 3685  
Postal Address: PO Box 8 Rutherglen  
AUSTRALIA

Telephone: +61 02 6032 8641  
Facsimile: +61 02 6032 8101

chambers@chambersrosewood.com.au  
www.chambersrosewood.com.au

Written & Edited by Roberta Horne

"He who drinks a little too much drinks much too much".

PROVERB

**Won't you come into my garden?  
I would like my roses to see you.**

RICHARD B. SHERIDAN

It was April and the Aboriginals in a remote part of Northern Australia asked their new elder if the coming winter was going to be cold or mild.

Since he was an elder in a modern community he had never been taught the old secrets. When he looked at the sky he couldn't tell what the winter was going to be like. Nevertheless, to be on the safe side, he told his tribe that the winter was indeed going to be cold and that the members of the tribe should collect firewood to be prepared.

But being a practical leader, after several days he had an idea.

He walked out to the telephone booth on the highway, called the Bureau of Meteorology and asked, 'Is the coming winter in this area going to be cold?'

The meteorologist responded, 'It looks like this winter is going to be quite cold.'

So the elder went back to his people and told them to collect even more wood in order to be prepared.

A week later he called the Bureau of Meteorology again. 'Does it still look like it is going to be a very cold winter?'

The meteorologist again replied, 'Yes, it's going to be a very cold winter.'

The elder again went back to his community and ordered them to collect every scrap of firewood they could find.

Two weeks later the elder called the Bureau again. 'Are you absolutely certain that the winter is going to be very cold?' he asked.

'Absolutely,' the man replied. 'It's looking more and more like it is going to be one of the coldest winters ever.'

'How can you be so sure?' the elder asked.

The weatherman replied, 'Our satellites have reported that the Aboriginals in the north are collecting firewood like crazy, and that's always a sure sign.'

**An apple a day  
keeps the doctor away.**

**An onion a day  
keeps everyone away!**

## KEEPING COOL THIS SUMMER

Higher alcohol levels tend to have a warming effect on the imbiber so, as the temperature gauge is set to go up (and up) this summer, please remember to take this into account when enjoying wine.

It may sound odd and Bill admits there will be some who will never become accustomed to it, but his tip about adding water or even ice to your wine is definitely worth a try, particularly at this time of the year.

Water has been added to wine since biblical times says Bill - it refines the wine and prevents a big hit of alcohol. You will feel much more comfortable and Constable Plod won't be nearly as interested in you he says!

Apparently, the ancient Romans regarded those who drank wine 'straight' as "drunkards" while the Greeks referred to them as "barbarians."

Lighter styles such as Riesling, Chardonnay, Light Muscat and of course Bill's Ambrosia may be better choices for your summer entertaining rather than a powerful big red.

## YOU'VE GOT TO BE JOKING!!!

You're going to have to trust me on these two recipes. One is for.... wait for it.... prawns and chocolate and the other is a mandarin and marshmallow salad to enjoy with chicken!!!!

I know they sound bizarre but give them a go, both are really delicious and so quick and simple to prepare.

### PRAWNS & CHOCOLATE

Melt some good quality cooking chocolate with a knob of butter and put to one side as you heat a little olive oil, some fresh or dried chilli and a clove or two of garlic in a wok. Toss in the prawns until they are cooked (about a minute), dip in the chocolate and butter mix and serve as an entree.

### MANDARIN & MARSHMALLOW SALAD

1sm tin pineapple pieces drained  
1sm tin Mandarin segments drained  
1cup of marshmallows cut into quarters  
1sm carton sour cream (can be Light)  
1 tablespoon Shredded coconut

Combine all ingredients then chill for at least 2 hours.

## WHAT NEXT?

Yet another thing we do, because it's supposed to be good for us, is under review!

If you have been leaving the skin on when you cook potatoes, you might be concerned to hear about research from America which has uncovered high levels of toxic residue in potato skins because of how the potatoes are processed.

I'm unable to establish if the use of sprout inhibitor is allowed in Australia but just in case I'll be peeling the spuds in future.

## AT OUR CELLAR DOOR

We've got something really different for you this year....a real live DJ on both weekends to spin all your old favourites from the 80s.

Then, get your tastebuds ready for more delectable treats from the very talented Louisa Morris. She and our winemaker, Stephen Chambers will knock your socks off with the most tempting combinations yet. You will love these wine/food matches! And, if you are unable to choose between the Saturday and the Sunday selections, you had best come both days.

Both Saturdays: – Revel in this fine Belgian chocolate torte which is gluten free and served with a selection of juicy high country berries paired with the special, festival release of our 2005 Anton Ruche (Shiraz Mondeuse).

Both Sundays: Our legendary 2000 Botrytis Tokay teamed up with the subtle flavours of pears poached in vanilla bean, harmonising beautifully with the texture of this scrumptious almond tart swirled with caramel sauce, praline and cream.

Depending on how vintage is going, you may even have the chance to join Stephen amongst the vats. This is obviously a very busy time of the year but Stephen will endeavour to show the actual operations of the cellar.

We encourage you to cast a vote after inspecting the entries in our Junior Art Competition. Our theme this year is 'The Best Book I've Ever Read' which we hope will elicit entertaining, possibly touching visuals. You never know where these winners will end up – we could be unearthing some real talent.

## THE CHAMBERS CUP DINNER Saturday 7 March

Join us at the cellar door for an evening of fun on Saturday 7 March when we will celebrate the running of the Chambers Cup.

You'll be able to buy a horse, back a jockey and enjoy entertainment by our DJ, Ken Hickmott.

Then, as the sun goes down, enjoy a classic country meal teamed up with specially selected vintage wines.

We're right on course for a memorable night with heaps of fun and games, as well as a parade of stunning fashions and accessories. Cost is \$50pp & Bookings are essential-02 6032 8641

## FLORAL SPECTACULAR Saturday 21 & Sunday 22 March

We're not sure how she does it, but Wendy Chambers has come up with yet another fascinating theme for this year's floral display at St Stephen's Anglican Church.

You may not have ever stopped to think about how many songs mention God, but this is precisely what 'Our God Through Music' will explore this year. 'Jesus Christ, Super Star' immediately popped into my head but there are heaps of others such as 'What the World Needs Now' and even 'With a little bit of Luck' from My Fair Lady.

The very creative team at St Stephens will charm you with their interpretations of some of our most popular musical offerings in magnificent floral displays. As usual, it will be a real treat for the senses so put some time aside, making sure you stay afterwards for a good old fashioned cuppa and some of the best "little somethings" in town.

Official Opening 7pm 20 March

**Display open 10am – 4pm Saturday 21 & Sunday 22 March**

St Stephen's Anglican Church, High Street, Rutherglen.

**Gold Coin Donation**

**Proceeds from both events are to go towards the Emergency Restoration appeal at St Stephen's Anglican Church.**



## TASTES OF RUTHERGLEN

**Saturday & Sunday**

**7 – 8 & 14-15 March 2009**

20 wineries host this fun festival which stretches over two weekends. We come together to present all the best offerings of this fabulous region.

Our winemakers, local food producers, culinary artists and musicians want to show off all their special talents just for you! We always have a lot of fun and you get to choose how you wish to participate.

There are a number of different packages to meet your specific needs. Maybe the individual pass at just \$48 will suit you. It includes a festival glass and memento carry bag plus two delicious entrée-sized meals of your choice matched to two glasses of wine, a bottle of water and sunscreen

Or, if there are two of you and you think you'll need more than a day to see and experience everything, the Weekend Warrior package may be just right.

The shuttle bus is a great way to get around and they are happy to transport you, and safely store your purchases at the Rutherglen Wine Experience Centre until you are ready to collect them.

For full event information download the brochure from the website at [www.rutherglencvic.com](http://www.rutherglencvic.com)

## VINTAGE REPORT

It was 'all hands on deck' as Vintage 2009 kicked off with a spell of temperatures over 40°C. For our overseas readers, that's 104°F. We started picking on Monday, 2 February which was about a fortnight earlier than anticipated.

This sudden and very hot weather meant there was only about a month between veraison (the technical term to indicate that the grapes are changing colour), and ripeness, so we had to move very quickly indeed.

Fortunately, our new vintage crew member, Marika Gorissen of Sydney, who joined us in the last week of January, was able to speed through our induction program and is learning the ropes as she goes.

Mother Nature often does have a 'sting in her tail' - especially in a drought year, but there's always a feeling of anticipation that envelopes the winery at this time of the year. It's very exciting as no vintage is ever the same as another. We are never sure what's going to happen until the fruit is off the vines because things inevitably happen when you least expect them.



## WHY WE SWIRL & SNIFF WINE BEFORE WE SWALLOW

Your sense of taste is in your mouth, right? Well, if this is so, why is it that even a slight snuffle can cause your appetite to wane? And what about when you have the flu? How is it that things you usually enjoy, just don't taste the same?

The flavours we experience in our mouths are actually created by a combination of taste and smell. It is known that more than 70% of our tastebuds are in fact activated by the nose. Sight is another important part of this automatic process which provides all the information on which we base our taste preferences.

Our olfactory cells are only renewed about once a month, whereas our taste buds are constantly renewing themselves. There are many factors which can affect our taste - age, some medications, and differing hormonal levels can also have a serious impact on these senses. Perhaps this is why some of us end up liking Brussels Sprouts and some cannot stand them!

Interestingly, women often have a more keen sense of smell and taste but it seems that a great deal depends on how many taste buds you had when you were born.

If you find a marked improvement in your sense of taste after eating specific foods, you may like to seek medical advice as this could indicate a deficiency. There may be a very good reason why some people experience heightened awareness of many of their senses after eating oysters, as they are particularly rich in Zinc.

A first time international visitor raised some very interesting ideas when she and her sister called in to our cellar door recently. The Melbourne based sister was perplexed that she was unable to find anything in our current line up that appealed. Her sister, a Medical Herbalist, was able to easily explain that her taste, on this occasion, was being compromised by her hormone levels.

She was quite confident that she could restore dulled senses. With proper, professional treatment from a qualified herbalist help is at hand. It may be possible, for those of us who are approaching the age when this is likely to commence (the big 60), to offset the affects of diminishing taste and smell. Who knows, perhaps Bill will make a triumphant return to the Melbourne Wine Show and continue as Chairman of judges for another 20 odd years!

## GO ON - GO ONLINE!

You can always find the latest edition of our newsletter at the bottom of our home page at [www.chambersrosewood.com.au](http://www.chambersrosewood.com.au) As we do not pass any production costs on to you, we do ask that you use email if you have access to the internet so we can continue to provide this free service. If you have been meaning to change over, please contact us at [chambers@chambersrosewood.com.au](mailto:chambers@chambersrosewood.com.au)

## FLAGS & FANFARE

- Chambers Rutherglen Muscat... "sweet and sticky marvel"  
**UK Master of Wine Jancis Robinson.**
- 4 Stars for our 2005 Anton Ruche in the latest issue of WineState.
- Look out for Stephen in the 'Fortifieds - The Original Great Australian Wine?' (4E) Masterclasses at the **Melbourne Wine & Food Festival 22 March**
- **On Saturday 22 & Sunday 23 March** you will catch Laurie at Cellar Door at Southgate
- Check out our newly released 2008 Rosé - a fabulous match for a host of dishes or a refreshingly crisp thirst quencher.



## SUNDAY JOKE

A minister was completing a temperance sermon. With great emphasis he said, 'If I had all the beer in the world, I'd take it and pour it into the river.'

With even greater emphasis he said, 'And if I had all the wine in the world, I'd take it and pour it into the river.'

And then finally, shaking his fist in the air, he said, 'And if I had all the whiskey in the world, I'd take it and pour it into the river.'

Sermon complete, he sat down.

The song leader stood very cautiously and announced with a smile, nearly laughing, "For our closing song, Let us sing Hymn #365, Shall We Gather at the River."

## SPECIALS Available until 31/5/2009 unless sold out beforehand

### ● 007 HEAVEN

4 bottles x '07 Chardonnay  
4 bottles x '07 Roussanne  
4 bottles x '07 Durif

**\$140 plus freight**

### ● CUPID'S CRATE

2 bottles x '04 Sparkling Shiraz  
2 bottles '00 Chardonnay  
1 bottle x Old Vine Muscadelle  
1 bottle x Grand Muscat

**\$130 plus freight**

### ● SIZZLE NO MORE

4 x bottles x '08 Rose  
4 x bottles x '08 Light Muscat  
4 bottles x '08 Bill's Ambrosia

**\$100 plus freight**

### ● BEST BARBY BUYS

4 bottles x '02 Shiraz Cabernet  
4 bottles x '04 Cabernet Merlot  
4 bottles x '02 Shiraz Blue Imperial

**\$90 plus freight**

## LIMITED STOCK

2002 Blue Imperial

## ARE YOU COMING TO RUTHERGLEN??

- If coming on the Hume Freeway from Melbourne, take the Springhurst turn off.
- We now have a reasonably priced public access internet facility. You'll find it at the Rutherglen Wine Experience centre at the roundabout on the eastern side of town.

## WALNUT MUSCAT TRAGICS

**It seems we will never be able to keep up with the demand for this ever popular wine! It should, however, be back in stock in late March.**

SMILE !! - life is too short not to Smile

## YOUR QUESTIONS

Here is your chance to ask some questions.

If there is something you have always wanted to know about winemaking or the enjoyment of wine, this is for you.

Maybe you have some queries about matching food or serving different styles.

All we need is a brief note and we will do our best to answer your queries such as the one below which was raised by some recent cellar door visitors.

### Your Query:

Does an 'Ampelographer' only work with grape vines or with all sorts of plants?

### Answer:

An Ampelographer studies grape varieties. You may have noticed this term in our tasting notes regarding the correct identification of our Muscadelle variety in 1974, which had previously been referred to as Tokay.

Derived from the Greek words for 'vine' and 'drawing or description' this terminology was used as early as 1661 in a Latin text book by D Sachs of Breslau.

Well before the days of DNA, the "father of modern ampelography" a Frenchman by the name of Pierre Galet, developed a comprehensive grape variety identification system. He is credited with categorising the specific characteristics of more than 100 distinct grape varieties.

Today, thanks to the leading edge genetic fingerprinting techniques pioneered by Carole Meredith of the University of California, Davis, some really startling information is being gathered.

Details of the ancient lineage of our 100 year old Gouais variety which was found to be a parent plant of Chardonnay really surprised the scientists. Such information is also useful in understanding the movement of people and their trading patterns over the centuries.

Postal Address: P O Box 8, Rutherglen 3685  
 ACN 050 288 385 ABN 89 378 543 120

**ORDER FORM - Autumn 2009**  
 • New Wine/Vintage/Price • Low Stock

Tel: 02 6032 8641 Fax: 02 6032 8101  
 Email: chambers@chamberrosewood.com.au  
 www.chamberrosewood.com.au

WHITE TABLE WINES	Bottle \$	Dozen \$	Qty	Total \$
NV Rosewood White	5.00	50.00		
2002 Muscadelle & Chasselas	9.00	90.00		
2004 Riesling	8.00	80.00		
2003 Gouals	12.00	120.00		
2000 Chardonnay	8.00	80.00		
2005 Rosewood Riesling (Semi Sweet)	8.00	80.00		
• 2008 Light Muscat	13.00	156.00		
2007 Roussanne	15.00	150.00		

RED TABLE WINES	Bottle \$	Dozen \$	Qty	Total \$
NV Rosewood Red (Cleanskin)	5.00	50.00		
2008 Bill's Ambrosia	9.00	90.00		
• 2008 Rosé	8.00	80.00		
* 2002 Blue Imperial	10.00	100.00		
2002 Shiraz & Blue Imperial	9.00	90.00		
2002 Shiraz Cabernet	10.00	100.00		
2002 Cabernet Sauvignon (French Oak)	8.00	80.00		
2007 Durf	15.00	180.00		
2004 Cabernet Merlot	10.00	100.00		
2004 Anton Ruche (Shiraz Mondeuse)	16.00	192.00		
2004 Sparkling Shiraz	17.00	204.00		

FORTIFIED TABLE WINES	Bottle \$	Flagon \$	Qty	Total \$
Dry Flor (Sherry)	10.00	20.00		
Oloroso (Sherry)	15.00	33.00		
Cream (Sherry)	16.00	19.00		
Ruby (Port)	9.50	16.00		
Tawny (Port)	8.00	31.00		
Rosewood Old Tawny (Port)	20.00			
Mt Carmel (Liqueur Port)	15.00			
1999 Vintage Ruby (Port)	10.00			
2003 Old Cellar (Vintage Port)	15.00			
2004 Walnut Red	15.00			
Muscat (Rutherglen)	16.00	33.00		
Tokay/Muscadelle (Rutherglen)	16.00	33.00		

**LIMITED RELEASES — subject to availability**

Bottle \$	Qty	Total \$
NV Amontillado (375ml)	15.00	
NV Old Vine Muscadelle (375ml)	40.00	
NV Grand (Special) Muscat (375ml)	50.00	

BULK WINE PRICES - OVER 20 LITRES	Per Ltr \$	26 Ltr \$	Qty	Total \$
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		
<b>N.B. \$10 security deposit on containers</b>				
<b>Sub Total \$</b>				

SPECIAL DEALS	\$	Qty	Total \$
007 Heaven	150.00		
Cupid's Crate	130.00		
Sizzle No More	100.00		
Best Barby Buys	90.00		

	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.

**Deals Total \$** \_\_\_\_\_  
**Sub Total \$** \_\_\_\_\_  
**Plus Freight \$** \_\_\_\_\_  
**Total Due \$** \_\_\_\_\_

Title: \_\_\_\_\_ First Name: \_\_\_\_\_ Surname: \_\_\_\_\_  
 Home Address: \_\_\_\_\_ Phone No. (\_\_\_\_) \_\_\_\_\_  
 State: \_\_\_\_\_ Postcode: \_\_\_\_\_  
 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: \_\_\_\_\_