

CHAMBERS

We wholeheartedly support the responsible, reasonable and moderate consumption of wine.

Here we were, sitting back revelling in all the lovely sunny autumn days and crisp, clear nights we normally enjoy at this time of the year.

All the signs were there - the shortening of the days, taking a jacket when going out for the evening (just in case) maybe even an extra blanket on the bed. The time for restocking before winter message was gently, but very definitely, working its way to the front of our minds.

Then, on the Anzac Day weekend, we were suddenly transported into winter. Ashen skies and angry clouds finally convincing us that Rutherglen could once again know the sound, the smell and the feel of rain.

The all too familiar wafts of smoke around the cellar door are now nothing more insidious than the aftermath of controlled burns. There is also the odd whiff of camp fires carried, not by the wind, but on the hair and clothing, of the many groups who camp in our beautiful region.

A couple of the old timers around town are predicting a good winter so let's hope they're right! We are certainly overdue for what Bill calls a "gumboot winter."

In spite of Vintage 2009 probably being the most challenging so far in his career, Stephen has put together an impressive batch of wines.

We've had a sneak preview of the wines to be released on the Queen's Birthday Weekend and, if they are anything to go by, we are all in for some very happy sipping!

Our Winery Walkabout Festival, on the weekend of 7th and 8th of June is on track to be one of the best yet! Why not come and help us celebrate the Queen's birthday, the half way mark of the year and the release of some great wines. We have a super line up of activities for you.... something for just about everyone.

Are you up for this year's Chambers Challenge? It's way more fun than the Allbran Challenge and you never know, you might just learn a thing or two about wine tasting. There's no pressure, we give you plenty of hints and you can expect a reward if successful.

Our "haberdashery department" has a spanking new design that we think will easily take its place alongside our classic, philosophy No. 1 T-shirt. Look out for it after the Queen's Birthday weekend.



Winter 2009
Vol. 42



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Written & Edited by Roberta Horne

"May you always be overwhelmed by the grace of God rather than by the cares of life".

ANNONYMOUS TOAST

WE ARE VERY PLEASED TO ADVISE THAT OUR PERENNIALY POPULAR WALNUT MUSCAT IS BACK IN STOCK



Frank & Carolyn Whiffield of Bragges Flat called in to stock up when they were in the region participating in the 'Flying the Flag Tour' in their stunning 1964 220S Mercedes Benz.



Our cellar door manager Laurie Richards and his wife Mary (2nd & 4th from L), assistant winemaker Marika Gorissen with friends Greg Ferrier plus Gail Bailey after completing the Nail Can Hill Run.



Rosewood was one of the ports of call during Alissa Tucker's Hen's party.



The very thrilling running of the inaugural 'Rosewood Cup' during this year's Tastes of Rutherglen Festival.

PERFECT PUD

Converted into metric measures from my Gran's recipe book. This is a very easy recipe that serves 4 to 6 people and magically forms into scrumptious layers of crust, custard and crunchy topping of coconut.

4 eggs
225g caster sugar
50g butter
50g plain flour
1/2 tsp baking powder
450ml milk
100g desiccated coconut
1 tsp vanilla essence
Preheat oven to 180°C

Combine all ingredients and mix for 2 to 3 minutes with 1/2 tsp of salt then pour into a buttered 23cm pie dish and bake for about 45 minutes. Delicious as is or add seasonal fruit and a dusting of icing sugar.

Stephen's suggestion of the 2009 Late Harvest works a treat!

CELLAR DOOR DRAW WINNER

If Mr and Mrs T McLean would care to contact us, we have a very nice bottle of wine for you as you are the lucky winners of our quarterly newsletter subscriber's draw.

When visiting our cellar door just jot your name, suburb and postcode in the notebook next to the cash register to register for the draw and you never know!

NOW'S THE TIME TO SAVE A TREE!

So we can continue to provide this free newsletter we would appreciate it, if you have access to the internet, that you use this facility.

If you have been meaning to change over please take a few minutes now to contact Roberta at chambers@chambersrosewood.com.au

You can always find the unabridged edition of our newsletter and comprehensive tasting notes at the bottom of our home page at www.chambersrosewood.com.au

• I have no idea who works these things out, but at five minutes and six seconds after 4am on the 7th of August this year, the time and date will be 04:05:06 07/08/09 and this will never happen again.

Sally was driving home from one of her business trips in Northern Arizona when she saw an elderly Navajo woman walking on the side of the road.

As the trip was a long and quiet one, she stopped the car and asked the Navajo woman if she would like a ride.

With a silent nod of thanks, the woman got into the car. Resuming the journey, Sally tried in vain to make a bit of small talk with the Navajo woman. The old woman just sat silently, looking intently at everything she saw, studying every little detail, until she noticed a brown bag on the seat next to Sally. 'What in bag?' asked the old woman. Sally looked down at the brown bag and said, 'It's a bottle of wine. I got it for my husband.' The Navajo woman was silent for another moment or two. Then speaking with the quiet wisdom of an elder, she said: 'Good trade....'



WINERY WALKABOUT FESTIVAL - 5 to 7 June 2009

Your \$20 souvenir glass provides entry to tastings at 20 wineries throughout the region. Here at Chambers we have all sorts of good things on offer:-

- A huge number of wines to sample
- Take the CHAMBERS CHALLENGE – a free and light hearted look at the wonderful world of wine
- South Melbourne Dim Sims and Gourmet Hot Dogs
- Cocktails, Jelly Shots and Mulled Wine - Yes our Muscaritas are back!!
- Have your glass engraved and help local charities
- Beaut homemade scarves and clothing
- Murray Brass Sunday 11 – 12 o'clock
- Freshly brewed cappuccinos and hot chocolate
- Delicious homemade cakes, scones and soup
- Live music and dancing
- Tastings of olive products, wine infused chocolates and the delicious Tavenders range of sauces and dressings
- Outdoor games for everyone
- Pick up lots of interesting tips to try at home
- Kick your heels up with our lively band, the Bull Plain Riders who have a selection of music for singing and dancing

AN EVENING WITH THE WANGARATTA CHORISTERS

Music to warm you heart and heating to keep the rest of you warm. Join us all at Rosewood cellars for a Midwinter Feast of pies, puddings and port.

Saturday 8th August, 7 pm \$55 pp includes meal and drinks

Bookings essential - phone 02 6032 8641

Q: Is it necessary to lay screw capped wine bottles on their side?

A: Thanks for the great question Rik and Dee! And yes, you are right, wine has traditionally been laid down to keep the corks wet. An advantage of laying down screwcaps is that you can easily observe any leakage indicating a damaged seal which could, in time, oxidise the wine.

NEW RELEASES

2009 Autumn White

This vibrant, aromatic and sweet blend of fruit from our 100 year old Riesling and Gouais vines has produced an ideal partner for a host of Asian dishes.

2009 Lakeside Late Harvest

Packed with appealing floral aromas and fresh, sweet fruit flavours, this late picked wine will match rich pork dishes or almost any fruit-based dessert. A great lunchtime choice too as it has lower alcohol content.

Bill's Ambrosia lovers

Stephen would like to advise that due to seasonal differences, the 2009 Bill's Ambrosia is not as sweet as in previous years.

Fabulous fresh flavours!

WINTER SPECIALS

Available until 31/8/2009 unless of course we sell out beforehand

ANY PORT IN A RECESSION

2 bottles x Walnut Red
2 bottles x '03 Old Cellar
2 bottles x '99 Ruby

\$70 plus freight

BUDGET BUSTER

4 bottles x '00 Chardonnay
4 bottles x '05 Rosewood Riesling (semi sweet)
4 bottles x '08 Rosé
4 bottles x '02 Cabernet Sauvignon

\$80 plus freight

RUDZ REDS

6 bottles x '07 Durif
6 bottles x '04 Anton Ruche (Shiraz Mondeuse)

\$180 plus freight

STIMULATION PACKAGE

3 x bottles x '08 Light Muscat
3 bottles x '09 Bill's Ambrosia
3 bottles x '06 Cabernet Merlot
1 bottle x Rutherglen Muscat
1 bottle x Rutherglen Muscadelle
1 bottle x Mt Carmel

\$130 plus freight

BEST BARBIE BUYS II

4 bottles x 2002 Cabernet Sauvignon
4 bottles x 2002 Shiraz&Blue Imperial
4 bottles x 2002 Shiraz Cabernet

\$85 plus freight

LIMITED STOCK

2004 Anton Ruche (Shiraz Mondeuse)

Higher alcohol levels tend to have a warming effect on the imbiber so, as the temperature plunges, go for one of our fortified styles – a small glass of Muscat, Muscadelle (Tokay) or Port will lift your mood and make you feel cosy on the frostiest of days.

● DRY RED ● DRY WHITE ● DRY FORTIFIED ● PORT - NON VINTAGE ● SHERRY (C) = Cork
 ● SWEET RED ● SWEET WHITE ● SWEET FORTIFIED ● PORT - VINTAGE ● SPARKLING (S) = Screwcap

● **2004 Anton Ruche (S) Alc/vol=14.5% 5 Star rating (Canberra Times) Silver-Rutherglen Wine Show**

Full flavoured blend off 100 old Shiraz and Mondeuse vines. Enjoy with most red meat dishes or at any time with a good dark chocolate. Should cellar well.

● **2003 Blue Imperial (C) Alc/vol=13.5%**

This richly flavoursome wine, made from the French variety Cinsault (pronounced Sin-So), is suitable for short term cellaring or to enjoy now. Really good with lamb dishes.

● **2006 Cabernet Merlot (S) Alc/vol=14.6%**

Vibrant red colour, tinged with purple, subtle oak, blackcurrant and berry nose with dusty tannins and some very pleasing spicy characters to enjoy with a huge range of dishes.

● **2002 Cabernet Sauvignon (C) Alc/vol=12%**

A generous, mouth filling wine with deep colour and rich fruit flavours that suit Mediterranean cuisine as well as strongly flavoured meats, tomato and herb based dishes. Best served at 15-20°C.

● **2007 Durif (S) Alc/vol=14.7%**

After 9 months in oak this very approachable yet full flavoured young wine is already making its mark. Almost endless food matching possibilities.

● **2002 Shiraz & Cabernet (C) Alc/vol=13.9%**

Slap a steak on the barby and team it with the great fruit characters and firm, drying tannins in this fabulous Shiraz blend and we're sure you'll be on a winner! Aged in French Oak.

● **2002 Shiraz & Blue Imperial (C) Alc/vol=14.1%**

This wine brings together the best of these classical varieties. Ideal summer drinking and good with meat based dishes, oriental meals and excellent with a rich fish pie. Drinking well now.

● **Rosewood Red Non Vintage (S) Alc/vol=14.0% (Cleanskin - no label)**

Our pizza and pasta wine. This very popular medium bodied quaffer (every day wine) is a blend of Shiraz, Cabernet Sauvignon, Merlot and Blue Imperial., Great choice with BBQ's and picnics too.

● ● **2009 Bill's Ambrosia (S) Alc/vol= 8.0%**

Often enjoyed by those who don't normally drink wine or prefer low alcohol! Deliciously refreshing wild berry and cherry flavours, low alcohol and gorgeous colour and great price make it hard to resist.

● ● **2008 Rosé (S) Alc/vol=12.6% Alc/vol**

It's light, it's fresh and it has just a enough sweetness to make it a true anytime wine, for most light dishes, particularly well suited to picnics and light luncheons.

● ● ● **2004 Sparkling Shiraz (S) Alc/vol=13.9%**

An intrinsically Australian pleasure, this stylish drink is just as good with steak, brunch or poultry dishes.

● **2000 Chardonnay (C) Alc/vol=13.6%**

A wine which displays a refreshingly elegant suggestion of oak due to its short contact with French wood. The crisp, long finish matches well with seafood, particularly salmon and poultry.

● **2003 Gouais (S) Alc/vol=11.8%**

We have the only commercial crop of this very old grape variety in the world. Found to be a parent of the Chardonnay grape, you can enjoy a glass or two with asparagus and seafood. Pronounced Goo-Way

● **2001 Muscadelle (C) Alc/vol=11.0% (Cleanskin - no label)**

A dry style to enjoy with a creamy risotto or vegetarian dishes such as zucchini slice. (pronounced muska-DELL)

● **2004 Riesling (S) Alc/vol=10.7% 4 1/2 Stars WineState Magazine**

A perennially favourite style offering freshness and versatility that is bound to add panache to a host of fish, chicken dishes or vegetarian cuisine.

● **Rosewood White Non Vintage (S) Alc/vol=10.6% Cleanskin - No Label Variety = Palomino**

We call this our fish and chip wine as its easy drinking fresh tones make it ideal to enjoy with picnics and casual meals. Ready for immediate drinking and casual entertaining.

● **2007 Roussanne (S) Alc/vol=11.5%**

A great food wine! Crisp acids and juicy pear flavours to enjoy with poultry, particularly chicken. Also a nice touch of oak to complement seafood, salads and pasta dishes

● ● **2009 Autumn White (S) Alc/vol= 10.6%**

This vibrant, aromatic and sweet blend of fruit from our 100 year old Riesling and Gouais vines has produced an ideal partner for a host of Asian dishes.

● ● **2009 Lakeside Late Harvest (S) Alc/vol= 7.0%**

Packed with appealing floral aromas and fresh, sweet fruit flavours, this late picked wine will match rich pork dishes or almost any fruit-based dessert. A great lunchtime choice too as it has lower alcohol content.

● ● **2005 Rosewood Riesling (S) Alc/vol=11.4%**

This semi sweet wine is the perfect choice when you need a wine to appeal to a wide range of tastes. It is refreshingly light with a semi sweet finish. Particularly good with fine fleshed fish.

● ● **2008 Light Muscat (S) Alc/vol= 7.0%**

Refreshing and easy drinking style Very fresh fruit aromas and light, crisp flavours provide wonderful food matching possibilities. With just 7% alcohol, a great luncheon or anytime wine.

●● **Rutherglen Muscat (S) (Non Vintage) Alc/vol=18.5% Classification: Rutherglen 94/100 Robert Parker Jr**
Fruit from Rosewood's ancient Muscat à petits grains rouge vines produce this unique and exquisitely rich union of spice, sweetness and fruit now known throughout the world.

●● **Grand Muscat (S) (Non Vintage) Alc/vol=18.0% Classification: Grand 96/100 Robert Parker Jr**
Offering a delightfully intense combination of smoky fruit and spice flavours, this wine has a sweet, lingering finish. Great to enjoy with rich cakes and desserts or to just savour by itself. Previously known as Special Muscat.

●● **2008 Walnut Muscat (S) Alc/vol=15.5%**

Deliciously light and fresh flavours to serve at room temperature, slightly chilled or, as a special treat, in a cocktail glass straight from the freezer.

●● **Muscadelle/Tokay (S) (Non Vintage) Alc/vol=18.5% Classification: Rutherglen 92/100 Robert Parker Jr**
Full of great young material with sweet and fresh aromas – ideal to sip on a cold evening or add ice during the warmer months.

●● **Old Vine Muscadelle (S) (Non Vintage) Alc/vol=18.0% Classification: Classic**
Enjoy this old Muscadelle either before dinner as an aperitif or after your meal and savour, the wondrously luscious flavours.

●● **Mt Carmel (S) (Non Vintage) Alc/vol=18.0%**
Named after the local Convent which overlooks our vineyards, this wine should be extra special! Small amounts of Touriga and Durif are blended with the Shiraz base to give the rich sweet fruit flavours and ripe blackberry and cassis scents so evident in this wine. Previously known as Liqueur Port.

●● **Old Tawny (C/S) (Non Vintage) Alc/vol=18.0%**
Age has brought richness and the complexity of the oak derived flavours rancio characters to this impressive wine. An excellent finale to a pleasant evening.

●● **Ruby (S) (Non Vintage) Alc/vol=18.0%**
Named for its lovely colour, this wine is also very popular for use in barrels.

● **Tawny (Non Vintage) Alc/vol=18.0%**
Oak maturation has enhanced this wine's lovely light amber colour and imparted the sweet berry scented nose and fresh, long finish. Ideal for barrels.

●● **2003 Old Cellar (C) Alc/vol=17.9%**
Appreciate these finely developed fruit flavours at the end of a meal with strongly flavoured cheeses, crackers, dried fruit and nuts or cellar for some years

●● **1999 Vintage Ruby (C) Alc/vol=18.0%**
Young, light and fruity with an interesting spicy tone. Can be served straight or try it in a tall glass with soda water, crushed ice and a twist of lemon.

●● **2004 Walnut Red (C) Alc/vol=16.5%**
The return of this perennial favourite will please those looking for a subdued alcohol level without having to compromise on flavour. Accompanies duck and other main course dishes and can be served chilled!

● **Amontillado (S) (Non Vintage) Alc/vol=18.5%**
Made in limited quantities for the discerning palate, this dry and aged sherry, with its light amber colour, has a soft, full flavour with a very pleasant nutty aftertaste. Great with an antipasto platter or rich terrine.

● **Dry Flor (C/S) (Non Vintage) Alc/vol=18.0% 3 1/2 Stars WineState**
This crisp and very dry sherry makes a superb drink when served before a meal as an aperitif to stimulate the tastebuds and sharpen the appetite. For a refreshing treat on a warm day, serve over ice.

● **Oloroso (S) (Non Vintage) Alc/vol=18.0%**
After careful aging in American Oak, over many years this mid-palate sherry has lots of great flavours and fruit aromas that suit most palates. Add to soup and sauces for an interesting change.

●● **Cream (C/S) (Non Vintage) Alc/vol=18.0%**
A very smooth, flavoursome wine to enjoy before or after a meal.

RARE WINES AVAILABLE ON APPLICATION ONLY

FLAGS & FANFARE

“...if you have Peter Weir's pan-roasted kangaroo loin in your sights, as I did, Chambers Rosewood supplies the perfect purply partner: a shiraz and Mondeuse blend called Anton Ruche. Ruche, from Prussia, was a Rutherglen pioneer and the ravishing table wine named in his honour uses fruit from 100-year-old vines from his original vineyard. Vigneron Stephen Chambers aims for a blend of 70 per cent shiraz, 30 per cent mondeuse and matured his 2004 Anton Ruche in American oak puncheons. Beaumont's pours this beauty by the glass for only \$8.”

An excerpt of a recent Herald Sun article on Rutherglen's Beaumont's Restaurant
by Simon Plant, Senior Writer HeraldSun

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 ACN 050 288 385 ABN 89 378 543 120

ORDER FORM - Winter 2009

• New Wine/Vintage/Price * Low Stock

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WHITE TABLE WINES	Bottle \$	Dozen \$	Qty	Total \$
NV Rosewood White	5.00	50.00		
• 2001 Muscadelle (Dry)	7.00	70.00		
2007 Roussanne	15.00	150.00		
2004 Riesling	8.00	80.00		
2003 Goudis	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		
• 2009 Autumn White	10.00	100.00		
• 2009 Lakeside Late Harvest	10.00	100.00		

RED TABLE WINES	Bottle \$	Dozen \$	Qty	Total \$
NV Rosewood Red (Cleanskin)	5.00	50.00		
• 2009 Bill's Ambrosia	9.00	90.00		
• 2008 Rose	8.00	80.00		
• 2003 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 Durif	15.00	180.00		
• 2006 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			
Cream (Sherry)	16.00	33.00		
Ruby (Port)	9.50	19.00		
Tawny (Port)	8.00	16.00		
Rosewood Old Tawny (Port)	20.00			
Mt Carmel Liqueur Port	15.00	31.00		
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		

SPECIAL DEALS	\$	Qty	Total \$
Any Port in a Recession	70.00		
Budget Buster	80.00		
Rudz Reds	180.00		
Stimulation Package	130.00		
Best Barbie Buys II	85.00		
Sub Total \$			

BULK WINE PRICES - OVER 20 LITRES	Per Ltr \$	26 Ltr \$
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

	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

New Customer Existing Customer

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: _____

Container Deposit \$ _____
Deals Total \$ _____
Sub Total \$ _____
Plus Freight \$ _____
Total Due \$ _____

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.