

CHAMBERS

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

The Gods have been smiling on us! Our patience and prayers have been answered....we have had some rain, but we are waiting for the next instalment.

It may be just a perception, but the seasons seem to be much more clearly defined in the country. Large families of Currawongs have breezed in from the mountains for their winter sojourn, joining the mass of galahs and sulphur crested cockatoos already resident.

There are vividly coloured parrots and all sorts of water birds either practising their formation flying or busily scrapping around for some nice juicy worms.

A couple of regal black swans have taken up residence nearby and there are ducks swimming on roadside puddles and on the little dam across the road from the cellar.

You don't need to go far before you find a now-green pasture with incessantly munching sheep and scampering lambs. We don't even mind having mud rather than dust on our shoes and cars.

A very early start to the ski season attracted lots of visitors to the nearby snowfields and of course it's probably peak fortified wine drinking time. Nothing better than a wee glass of fortified wine to warm the frostiest toes and fingers!

Mind you, if 'Tokay' is your favourite tippie, you may well find it a little confusing. We have used this name since the earliest days of settlement when it was believed that this grape variety was the same as one of those used to make a famous Hungarian wine named Tokaji. In 1974 we, in the Rutherglen region, found out we had the French variety Muscadelle, not the Hungarian variety. It now it seems likely we will have to get used to yet another name change 'Topaque' (as in opaque with a 't') has now been suggested for this wine.



Some of our Walkabout Festival guests

CELLAR DOOR DRAW WINNER

Subscribers to our free quarterly newsletter just need to buy something at our cellar door to be eligible for our quarterly draw.

Make sure you record your name, suburb and postcode in the notebook next to the cash register and you never know....a nice little gift may be on its way to you!

Congratulations to B Brandon who is the lucky winner this time! Please ring Laurie on 02 6032 8641 to arrange delivery of your special bottle.

Spring 2009
Vol. 43



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Go on - Go online!

Price List -

Please Note New Freight Rates

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

"Let us so live that when we come to die even the undertaker will be sorry".

MARK TWAIN

Hey! Did you hear about the insomniac, dyslexic agnostic? He was stumbling around in the middle of the night wondering if there is a dog.



On a recent tasting expedition Ann-Maree Kelly of Summerland Point became a little muddled.

"I started where I wanted to rather than where I should have" she reported.

On top of all this, we've also had a wonderful smattering of media attention. Bet you never thought you'd see us on the telly - especially not twice within a month!

"If it doesn't taste good at this stage, it won't taste good at the end" said award winning Chef Gary Mehigan as he poured a generous amount of our Ruby Port into a saucepan in Episode 29 of MasterChef Australia.

Gary and fellow chef George Calombaris were looking for rich, sweet red wine flavours for the Rib Eye Steak with Red Wine Sauce and Spinach dish they were preparing.

Gary emphasised the importance of using good ingredients before recommending the addition of a dash of the wine you plan to serve with the meal, during the final stage of making a sauce.

When Gary poured the port into the pan to deglaze the stock there was that very distinctive label of the Chambers Rosewood Ruby Port.

George got a good laugh when he described the perfect red wine sauce as having "fantastic balance - silky smooth - like a pair of velvet knickers," he commented.

if you would like to view this segment and get the recipe, go to the Masterchef Australia website at www.masterchef.com.au/ and look for episode 29.

We were then lucky enough to also feature on the 9am with David and Kim Show. The cooking segment included our Old Vine Muscadelle during the preparation of a decadent looking Trifle Tart. Check this link for all the details <http://9am.ten.com.au/recipes-sweet-things-trifle-tart-with-raspberry-sauce.htm>

As most of you would know, we don't normally go in for a lot of bull at Chambers. We have however, on this occasion, made allowance for the magnificent creature on the left.

Owners, the Heath family of Mt Macedon, were in the middle of their annual bottling when fellow wine bottlers, breeders and veterinarians Glen and Karen Hastie called in and he was named Chambers of Uplands!

At twelve months of age he already weighs 400 kilos and as you see here, he cut a fine figure at the National Scottish Highland Show held in June this year at Bendigo.

A joint decision during the bottling session to not "perform the unkindest cut of all" has now been richly rewarded 'Chambers of Uplands' came home with the Junior Champion Bull award.

BARREL OWNERS

If you would like some advice on how to refresh your barrel, Stephen is happy to make some time available. He does however ask that you please give him a bit of notice as to when you intend to call in to the cellar door.

You may even like to send your query and a sample ahead of your visit so that it can be assessed when time is available.

CHAMBERS GARDEN DAY

Your chance to tour Wendy Chambers' delightful garden and enjoy lunch for just \$10 - 17th September, 11am.
'Rosewood' Barkly Street, Rutherglen.

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

● **2005 Anton Ruche (S) Alc/vol=14.5% 5 Star rating (Canberra Times) Silver-Rutherglen Wine Show**

Full flavoured blend of 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.

● **2003 Shiraz (C) Alc/vol=14.1%** Bottle age has enhanced this full bodied, Rutherglen wine and produced rich, ripe fruit flavours with subtle American oak and beautifully balanced tannins. Team it up with a juicy steak, duck or game.

● **2008 Durif (S) Alc/vol=14.7%** Vibrant purple/red hues which translate into a rich full palate bursting with ripe plum fruit overlaying subtle coconut oak tones. Soft tannins with good length, and depth of flavour.

● **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% (Cleaskin - 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, 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% (Cleaskin - 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% (Cleaskin - 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!

● **Amonillado (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.

FLAGS & FANFARE

Philip White - Independent Weekly, writing about Chambers 2005 Anton Ruch

"Makers of overpriced shiraz might take a close look at the price of this splendid brute from Stephen Chambers, who's gradually taking the reins of the 150 year old family winery from his dad, the legendary Bill. Mondeuse noir grows in the Rhone Alpes; these Rutherglen ancients are more than a century old. Luscious silky shiraz has lapped up the violets and pepper of the mondeuse, making a warm to hot blend clearly superior to most shiraz viogner. Open a week, it picked up two more points in the last two days. 93++ points."

Max Crus - Daily Advertiser, writing about Chambers 2009 Autumn White, a Gouias and Riesling blend.

"How exotic, how cheap and how do you pronounce it? Show off to your friends with a fruit platter."

Since we relented and sent our rare-by-name-and-by-nature wines off to James Haliday, our 5 star rating has been restored in the 2010 edition of the self named Australian Wine Companion.

A thought-provoking letter from one of our subscribers:-

Dear Mr Rudd,

Please find below my suggestion for fixing Australia 's economy. Instead of giving billions of dollars to banks that will squander the money on lavish parties and unearned bonuses, use the following plan. You can call it the Patriotic Retirement Plan:

There are about 4 million people over 50 in the work force. - Pay them \$1 million a piece severance for early retirement with the following stipulations:

1. They MUST retire. Four million job openings - Unemployment fixed.
2. They MUST buy a new Australian CAR. Four million cars ordered - Auto Industry fixed.
3. They MUST either buy a house or pay off their mortgage - Housing Crisis fixed.
4. They MUST send their kids to school/college/university - Crime rate fixed.
5. And they MUST buy \$50 of alcohol/tobacco a week - there's your money back in duty/tax etc.

It can't get any easier than that!

PS. If more money is needed , have all members of parliament pay back their falsely claimed expenses and second home allowances

WARNING

THE FOLLOWING RECIPE IS HIGHLY ADDICTIVE. WE TAKE NO RESPONSIBILITY FOR ANY COMPULSIVE BEHAVIOUR RELATING TO THE CONSUMPTION OF THIS DISH WHICH COMES FROM THE FAMILY COOKBOOK OF MRS JEAN SKINNER

CHOCOLATE REFRIGERATOR DESSERT

Ready made sponge
8 egg yolks
8oz (227gm) castor sugar
10oz (284gm) cooking chocolate
2 Tblsp Muscat
4 Tblsp Cream

Carefully slice sponge into thin layers.
Cream yolks and sugar together then add the Muscat.
Gently melt the chocolate and cream together then blend with yolk mixture.

Line a tin to suit the size and shape of the sponge with cling wrap then alternate layers of sponge and chocolate mixture, finishing with a sponge layer. Cover with plastic and freeze till firm (about 3 hours).

Turn out onto a plate and cover with whipped cream.

Put back into freezer until set then cut into serving portions. Will keep in the freezer in a covered container for about 3 months - if you're lucky or very strong willed.

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

We do not pass any production costs on to you, however 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 take a few minutes to contact Roberta now at chambers@chambersrosewood.com.au

SPRING SPECIALS

Available until 31/10/2009 unless of course we sell out beforehand.

You know what you like - we know what you like and you obviously just can't get enough of it, so here it is again!

Our 'Best Barby Buys II' deal - a ripper offer extended by popular demand.

BEST BARBY BUYS II

4 bottles x '02 Shiraz Cabernet
4 bottles x '02 Cabernet Sauvignon
4 bottles x '02 Shiraz Blue Imperial
\$85 plus freight

SHIRAZALDOOME

4 bottles x '03 Shiraz
4 bottles X '04 Sparkling Shiraz
4 bottles x '04 Anton Ruch
(Shiraz Mondeuse)

\$160 plus freight

A DEGREE IN SWEETNESS

3 bottles x '08 Rosé
3 bottles x '07 Light Muscat
3 bottles x '09 Autumn White
3 bottles x '09 Lakeside Late Harvest

\$110 plus freight

NO NUTS BUT NICE

3 bottles x '04 Walnut Red
3 bottles x '08 Walnut Muscat

\$90 plus freight

A SPECIAL NOTE

As the 2008 Bill's Ambrosia is not as sweet as in previous years it is way more food friendly. Still low alcohol and ideal to enjoy with most casual meals particularly good for entertaining.

MULLED WINE RECIPE

Just the shot for these chilly days...a steamy hot cup of mulled wine! Here, as requested, is Wendy's recipe - as served at Winery Walkabout Festival.

Add 1/2 a cup of sugar, 3 cinnamon sticks and an orange stuck with 15 Cloves to 2 cups water and boil for 10 minutes. Add a bottle of red wine and gently simmer. Serve in mugs.

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

ORDER FORM - Spring 2010
 • 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		
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	8.00	80.00		
2008 Rosé	8.00	80.00		
2003 Blue Imperial	10.00	100.00		
• 2003 Shiraz	12.00	120.00		
2002 Shiraz & Blue Imperial	9.00	90.00		
2002 Shiraz & Cabernet	10.00	100.00		
2002 Cabernet Sauvignon (French Oak)	8.00	80.00		
• 2008 Durif	15.00	180.00		
2006 Cabernet Merlot	10.00	100.00		
• 2005 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	21.00		
Oloroso (Sherry)	15.00			
Cream (Sherry)	16.00	33.00		
• Ruby (Port)	10.00	21.00		
• Tawny (Port)	8.50	18.00		
Rosewood Old Tawny (Port)	20.00			
Mt Carmel (Liqueur Port)	15.00	31.00		
• 1999 Vintage Ruby (Port)	15.00			
2003 Old Cellar (Vintage Port)	15.00			
2004 Walnut Red	15.00			
• 2008 Walnut Muscat	16.00			
Muscat (Rutherglen)	16.00	33.00		
Tokay/Muscadelle (Rutherglen)	16.00	33.00		
NV Amonitillado (375ml) (Limited)	15.00			
• NV Old Vine Muscadelle (375ml) (Limited)	50.00			
NV Grand (Special) Muscat (375ml) (Limited)	50.00			

SPECIAL DEALS

Best Barby Buys II	85.00			
Shirazdoome	160.00			
A Degree In Sweetness	110.00			
No Nuts But Nice	90.00			
Sub Total \$				

BULK WINE PRICES - OVER 20 LITRES	Per Ltr \$	23 1/2 Ltr \$
Dry Flor (Sherry)	8.00	188.00
Ruby (Port)	8.50	199.75
Tawny (Port)	7.00	164.50
Muscat	14.00	329.00
Tokay/Muscadelle	14.00	329.00
Mt Carmel (Liqueur Port)	12.00	282.00

N.B. \$10 security deposit on containers

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

	1 Ctn \$	2 Ctn \$	3 Ctn \$	4 Ctn \$
Adelaide	12.70	25.10	37.50	50.00
Brisbane	16.30	32.40	48.50	64.40
Canberra	14.10	28.00	41.90	55.80
Melbourne	12.00	22.50	33.70	44.70
Vic-Country	13.50	26.70	39.90	53.10
Sydney	13.80	27.30	40.80	54.40
NSW-Rural	15.70	31.20	46.60	62.00
Perth	25.70	51.20	76.70	102.00
Gold Coast	16.60	33.00	49.40	65.80
Tasmania	23.40	46.50	69.60	92.70

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.

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: _____