

CHAMBERS

A quarter of the way through the year already, memories of the heat and humidity of summer are gradually fading and there is a different, change-of-season, feeling in the air.

Our thanks and apologies to all those who commented on the lack of a recipe in the last edition. Interestingly, it was mostly our male readers who pointed this out.

If you are joining us for our Winery Walkabout Festival over the Queen's birthday weekend, look out for a brand new offering from Stephen. The 2010 'The Family' brings together three different varieties which we now know are related, to produce this lively wine. Long time clients will be familiar with our Gouais and Riesling blends. Stephen's skilful addition of Traminer to this traditional blend has added a delightful spiciness which is a perfect match for the quick and tasty recipe on page 3.



We're pleased to welcome a new four legged member and first female for over a decade, to our security team. 'Rory' is currently undertaking basic training at the cellars with her master, Stephen Chambers. Once she is up to speed, she will eventually join Whisky, (the black dog), and his offsidiers Max and Rastus, in their outdoor roles.

As with most puppies, Rory is very cute and a bundle of energy. You may at first think she's a Weimaraner, as she has similar colouring, but on closer inspection you will see she is a Blue Kelpie.

Our other new four legged friend, is the exact opposite to our old cellar door cat 'Muscat' which is no longer with us. The new cat is very exotic looking – she is jet black, sleek and extremely timid. 'Jeropiga' is a name suggested by Tash, our former assistant winemaker, but this may possibly be too much of a mouthful when calling her for dinner.

BILL'S AMBROSIA FANS

You will be pleased to know that not only is the 2010 vintage full of the same great sweet flavours which have delighted you in previous vintages, but it is also available now. You have a choice, either the 2009 (Rosé style) or the 2010 (Sweet Red style) – make sure you specify on your order.

Winter 2010
Vol. 46

OPENING HOURS

Monday - Saturday 9am - 5 pm
Sundays & Public Holidays 10ish - 5 pm



**Drive safely...
make sure
you have a
designated
driver!**

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Written & Edited by Roberta Horne

**"If you sometimes feel a little useless, offended or depressed . . .
always remember that YOU were once the fastest and most victorious little sperm out of millions!"**

COMING EVENTS

WINERY WALKABOUT FESTIVAL

12 -13 June - Queen's Birthday Weekend

Live music with Top Shelf (ex Bull Plain Riders)

South Melbourne Market Dim Sims

The Chambers Challenge:

See if you can find the perfect match of our wine and

Cocoa Farm's yummy chocolates.

Wine Slushies

Outdoor Games and lots of other attractions

Murray Brass 11am-noon Sunday only

WANGARATTA CHORISTERS

Saturday 10 July - 7pm

What a nice way to celebrate mid winter! Join us as we again welcome the choristers for another of their intimate evening concerts – a special night of food, drinks and singing to touch your heart. As usual we will make sure the cellar door is nice and cosy, there will be a tasty meal and a good selection of wines included in the very affordable ticket price of \$50 per head.

Bookings essential 02 602 8641.

KOKODA TRACK EXHIBITION

Saturday 3 July to Monday 2 August 2010 - 10am to 4pm

Watercolour paintings by renown Artist Terry Jarvis

Rutherglen Information Centre 57 Main Street Rutherglen

Gold Coin donation to aid RSL Legacy

150TH ANNIVERSARY OF THE DISCOVERY OF GOLD IN RUTHERGLEN

Friday 10 September - Gala Dinner & Ball

Saturday 11 September - Bush Dance, Bonfire & Fireworks

Sunday 12 September - Street Parade

More details in next newsletter.

RUTHERGLEN & DISTRICT'S GARDEN CLUB OPEN GARDEN DAY

Saturday 23 October - more details in next newsletter.

● Recent market intelligence has debunked a widely held belief that our friends in the UK are predominately beer drinkers. In spite of the financial crisis, market trends indicate that a steadily rising number of consumers now enjoy wine.

While beer consumption is still the highest ranking drink of choice, it seems that more and more people are developing a taste for wine. White styles are the most popular closely followed by reds with just over 10% of respondents finding Rosé more to their liking. A preparedness to be adventurous with even higher priced wines probably points to a desire to further embrace and explore the fascinating world of wine.

● A sense of occasion may be lessened by opening a wine in a screw capped bottle rather than delighting in the 'plop' as a cork is withdrawn. It may however, come as a big surprise to traditional wine enthusiasts, that an American study has found there is very little difference in flavour between wine sealed with a cork or screw cap.

According to the study the right kind of screw cap is just as good as cork, may be even better because it has more consistent keeping qualities. It will be interesting to see how the various closures of natural and synthetic cork and different types of screw caps will fare when they look at them again in another three years.



PLEASE NOTE

Unfortunately our freight prices through Australia Post have gone up. Please see page 6 for indicative pricing.

These freight prices are based on a dozen bottles but we can also quote for single, 2 or 6 bottle packs if that's more convenient for you.

● We are very pleased to see that our friends just across the river at Corowa have been successful in receiving grant funding to enable them to redevelop the very popular Ball Park Lagoon for all river users. They have also announced some very exciting plans to extend the Rail Trail on that side of the river.

● While you're over that way, make time to call into the Corowa Tourist Information centre in Sanger Street to sample and buy just some of the delicious chocolates from the Corowa Chocolates & Whisky Factory.

● If Golf is your game, you may like to check out a new course at nearby Yarrowonga next time you are up this way. The first nine holes at the Black Bull Golf Course were opened to the public over Easter. The course is part of the Silverwood Resort and Lifestyle Development, a half hour drive to the east of us on the Murray Valley Highway. Contact the Pro-shop on 03 5744 0044 for bookings and further information.

● Going green is now impacting on the type of hot drinks we consume! The popularity of Green tea has spawned an interest in coffee made from green beans. Apparently, these beans contain high levels of Polyphenol antioxidants and are effecting the sale of instant coffee ...to the tune of £62 million per annum.

**During a recent company password audit, it was found that one of the workers was using the following password:
"MickeyMinniePlutoHueyLouieDeweyDonaldGoofySacramento"
The systems guy asked why such a long password was being used.
"Because it's at least 8 characters long and includes at least one capital," came the reply.**

QUICK THAI CHICKEN CURRY

INGREDIENTS

400g chicken breast fillet cubed
 400ml coconut milk
 400g can baby corn
 1/4 cup green curry paste
 1 cup chopped beans
 2 kaffir lime leaves
 Fresh coriander.
 Fish sauce, palm sugar and lime juice to taste

METHOD

Heat the coconut milk in wok, add curry paste
 Cook for 30-40 seconds
 Add chicken and coat in curry mix
 Add remaining coconut milk and stir until mixture simmers
 Add the beans, corn and lime leaves
 Simmer for 10-12 minutes or until chicken is cooked
 Add fish sauce, palm sugar and lime juice to taste
 Top with freshly chopped coriander and serve

STEPHEN'S WINE SUGGESTIONS

2010 The Family, 2005 Rosewood Riesling or if you prefer a red, try the 2003 Blue Imperial

HAPPY ANNIVERSARY

What could a group, made up of Dairy Farmers, Solicitors, Vet's, Grain Traders, Accountants, Doctor's, Golfers and Fruit Growers possibly have in common? When you also understand that the topics of business and politics are expressly forbidden you may be even more perplexed. It is only when you know that wine and sport are the major topics of discussion that you get a real clue.

Yes, we're talking about those who enjoy good food, good wine and good company, in this case, the Beef Steak and Burgundy Club of Cobram who recently celebrated their 40th anniversary with a black-tie celebration. It's unlikely that the group of wine enthusiasts who formed the first Beef Steak & Burgundy Club in Adelaide back in 1954 had any idea that today there would be 190 such clubs throughout the world.

More than 70 guests, including Tony Davidson, a foundation member of that first club, with Peter Johnston, travelled from Adelaide to mark the occasion. As you can imagine the 5 course dinner featured a stunning menu and an impressive array of wines. Chambers Rutherglen Muscadelle (Tokay) was honored to be selected as the commemorative wine, presented with a specially designed club label.

Club members from the nearby towns of Finley, Tocumwal, Strathmerton, Katamatite, Barooga and Cobram meet on the third Thursday every month. Their Food Master chooses a Restaurant and Menu while the Wine Master selects wines from their extensive cellar to match the food. All wines are masked so this is a wonderful way for members to hone their sensory skills and broaden their knowledge as they try to pick what has been served. Our best wishes for at least another 40 years!

THIS MAY BE AN IDEA FOR YOUR NEXT SPECIAL OCCASION ...

We were proud to provide the Cobram Beefsteak & Burgundy Club with our Rutherglen Muscadelle to accompany dessert for their anniversary dinner. The Club also arranged these very smart looking 375ml commemorative bottles to mark the occasion.



SPECIAL DEALS

Available until 31 July 2010 unless sold out beforehand

JUST FOR YOU

1 bottle of either:

Rutherglen Muscat
 Rutherglen Muscadelle (Tokay)
 Walnut Muscat
 Cream Sherry
 Mt Carmel (Liqueur Port)
 2008 Durif
 2005 Anton Ruche

\$26 delivered anywhere in Australia

WINE WARRIOR

(Shiraz Mondeuse)

4 bottles x 2001 Anton Ruche
 4 bottles x 2003 Anton Ruche
 4 bottles x 2005 Anton Ruche

\$190 plus freight

RACK PACK

3 bottles x 2006 Cabernet Merlot
 3 bottles x 2002 Shiraz Cabernet
 3 bottles x 2002 Shiraz/Blue Imperial
 3 bottles x 2002 Cabernet Sauvignon

\$90 plus freight

FAMILY FAVOURITES

4 bottles x 2004 Riesling
 4 bottles x 2004 Gouais
 4 bottles x 2010 The Family

*** Delivery after 1 June 2010**

\$100 plus freight

LIMITED STOCK

2002 Shiraz Cabernet

WINE TIP

Instead of opening and serving your wine as soon as you purchase it, give this a try and I promise you will find that the old adage "All comes to those who wait," also applies to wine!

Gently pour your wine into a very clean, wide-mouthed jug or decanter, leave it to open to the air then check every half hour or so and note the changes as the wine is aerated.

This process works like magic to release the full expression of the winemaker's efforts, even sometimes in bargain priced offerings.



Innovative gardening at its best!

● Let's hope that moves afoot in France to ban the promotion of wine via free wine tastings do not gain traction here. In our beautiful district we are pleased to offer free tastings as a way to encourage the understanding and enjoyment of wine!

● As if the quality and quantity of grapes effected by frost, drought, locusts and birds is not enough, wineries in South Africa's Franschoek Valley region have Baboons which have developed a taste for Chardonnay grapes.

About two tonnes of top grade grapes (or enough to make about 1,500 to 2,000 bottles of wine) are being munched each week says a newspaper report.

One very philosophical local winemaker, Dendy-Young, has taken the view that the thieving Baboons have taken him back to the traditional ways of French wine making, where very low yields of grapes are harvested.

● West Chiltonton may not immediately leap to mind when thinking about wine production but it is definitely on the map as far as sparkling wine is concerned.

Our interest in this area of south eastern England has been further piqued by news confirming their efforts to redefine many long held notions.

The Nyetimber Estate in West Sussex recently knocked off legendary labels such as Bollinger and Pommery to be crowned Champion of Worldwide Sparkling Wines with their 2003 Classic Cuvee at the annual "Bollicine Del Mondo" competition in Verona, Italy.

THE ETIQUETTE OF SPITTING

My gran would certainly have smacked my legs if she ever caught me spitting when I was a child. Mind you, I've rarely had the need to, other than the time I had a swig from a bottle of what I thought was a cool drink, when I was about 5 years of age – that was definitely not lemonade!

It's more than likely however, that if you feel less than confident when winetasting, you will not be inclined to spit....it may seem a bit pretentious or even downright uncomfortable.

When tasting wine though, everything changes and there are a number of very good reasons why you should spit. Apart from the obvious benefit of not taking too much alcohol into your system, you will be able to experience a broader range of styles. Before moving on to another wine it is a good idea to cleanse your palate with water.

Now, I'm far from being an expert, but as Bill suggests, practise in the shower to perfect your technique. Curl your tongue up into a 'U' shape, hold your lips taut then blow hard.

When you visit a tasting room, if it is not obvious where a spittoon is located, don't be coy, ask. After assessing the colour and clarity of the wine, put your nose into the bowl of the glass to see what aromas you can detect. Then take a sip and as you run it around, up and over your tongue a couple of times, concentrate on the flavours before finally spitting.

With a little practise you'll find yourself becoming more and more aware of the subtleties that add to your wine education and appreciation.

FEEDBACK

Commenting on an item from our last newsletter Brian Alexander said he was not particularly impressed if there is no back label on a bottle though it does not necessarily mean he would not buy that wine.

He went on to say that he finds the comments valuable when comparing his assessment with that of the winemaker and learning about the different characteristics of wines as they age. When he reads something similar on another occasion, or from a different winery, he feels he has a better understanding, perhaps, of what to expect.

QUARTERLY DRAW WINNER

Frank Camera please give us a call on 02 6032 8641

This is an actual extract from a sex education school textbook for girls, printed in the early 60s in the UK and explains why the world was much happier and peaceful then.....

"When retiring to the bedroom, prepare yourself for bed as promptly as possible. Whilst feminine hygiene is of the utmost importance, your tired husband does not want to queue for the bathroom, as he would have to do for his train. But remember to look your best when going to bed. Try to achieve a look that is welcoming without being obvious. If you need to apply face cream or hair-rollers wait until he is asleep as this can be shocking to a man last thing at night. When it comes to the possibility of intimate relations with your husband it is important to remember your marriage vows and in particular your commitment to obey him.

If he feels that he needs to sleep immediately then so be it. In all things be led by your husband's wishes: do not pressure him in any way to stimulate intimacy. Should your husband suggest congress then agree humbly all the while being mindful that a man's satisfaction is more important than a woman's. When he reaches his moment of fulfilment a small moan from yourself is encouraging to him and quite sufficient to indicate any enjoyment that you may have had.

Should you husband suggest any of the more unusual practices be obedient and uncomplaining but register any reluctance by remaining silent. It is likely your husband will then fall promptly asleep so adjust your clothing, freshen up and apply your night-time face and hair care products.

You may then set the alarm so that you can arise shortly before him in the morning. This will enable you to have his morning cup of tea ready when he awakes."

TASTING NOTES

WHITE TABLE WINES

- Rosewood White** - Our "fish and chip wine" - an easy drinking blend - drink now with most casual meals.
2001 Muscadelle - A dry, aged style to enjoy with a fondue, creamy risotto or vegetarian dishes.
2004 Riesling - (4½ stars WineState) Fresh and versatile style to team up with fish, chicken or vegetarian dishes.
2007 Roussanne - Great food wine. Crisp acids and juicy pear flavours and a nice touch of oak.
2004 Gouais - A very old grape variety now known to be a parent of Chardonnay and Riesling.
2000 Chardonnay - Elegant suggestion of oak. Crisp, long finish. Great with seafood, particularly salmon & poultry.

SWEET TABLE WINES

- 2010 The Family** - A charming blend of Gouais, Riesling and Traminer to enjoy with a wide range of dishes.
2007 Rosewood Riesling - The semi sweet finish ensures this wine has wide appeal with a range of cuisines.
2009 Bill's Ambrosia - Still hard to resist but not as sweet as previous vintages - wild berry and cherry flavours.
2010 Bill's Ambrosia - An old favourite returns, sweet lambrusca style.
2010 Light Muscat - Even those who don't normally drink wine enjoy the light, crisp flavours in this wine!
2009 Autumn White - Vibrant, aromatic and sweet - ideal partner for a host of Asian dishes.
2009 Lakeside Late Harvest - Appealing floral aromas and fresh, sweet fruit flavours. Late picked.

RED TABLE WINES

- Rosewood Red** - Our "pizza & pasta wine"- very popular everyday choice - a medium bodied blend.
2002 Shiraz - Team these ripe fruit flavours up with a juicy steak, duck or game.
Shiraz & Blue Imperial - Brings together the best of these classical varieties. Good all rounder.
2003 Blue Imperial Richly flavoursome wine, to enjoy now or cellar. Really good with lamb.
2002 Shiraz & Cabernet - (French Oak) Slap a steak on the barby to team up in this fabulous blend.
2002 Cabernet Sauvignon - (French Oak) A generous, mouth filling wine with deep colour and rich fruit flavours.
2004 Anton Ruche - Silver Rutherglen Wine Show Full flavoured blend off 100 year old Shiraz and Mondeuse vines.
2006 Cabernet Merlot - Vibrant colour, subtle oak, dusty tannins and some very pleasing Spice.
2007 Durif - LIMITED AVAILABILITY Stephen already making his mark with this full flavoured yet very approachable.

SPARKLING

- 2004 Sparkling Shiraz** - A stylish drink to enjoy in any season or time of the day.

FORTIFIED WINES

- 2003 Old Cellar** - Finely developed fruit flavours to appreciate with strongly flavoured cheeses.
1999 Vintage Ruby - Try it in a tall glass with chilled soda water, crushed ice and a twist of lemon.
2004 Walnut Red - Subdued alcohol yet plenty of flavour. Super served chilled with duck.
Amontillado - LIMITED AVAILABILITY Soft, full flavour and pleasant nutty aftertaste. Great with savouries. (375ml)
Dry Flor - (Apera/Sherry) Stimulates the tastebuds and sharpens the appetite. Try it over ice.
Sweet Amber - (Apera/Oloroso Sherry) Widely appealing - mid-palate sherry with lots of great flavours & fruit.
Cream - (Apera - Sherry) A very smooth, flavoursome wine to enjoy before or after a meal.
Ruby - (Port) Named for its lovely colour, this wine is also very popular for use in barrels.
Tawny - (Port) Pop this in your barrel to enhance the sweet berry scented nose and develop the flavours.
Old Tawny - (Port) Just the right amount of richness to provide an excellent finale to a pleasant evening.
2008 Walnut Muscat - Deliciously light and fresh. Serve at room temperature, chilled or even frozen.
Rutherglen Muscat - Exquisitely rich and sweet flavours of spice and fruit to savour after or with dessert.
Rutherglen Muscadelle - Jammed full of sweet fresh flavours - sip on a cold evening or add ice during summer.
Mt Carmel - Mmm, mmm! Shiraz blended with small amounts of low yielding Touriga and Durif.
Old Vine Muscadelle - Fabulous flavours for either before dinner or in lieu of dessert. (375ml)
Grand Muscat - Lingering intense smoky fruit and spice flavours with a sweet finish. (375ml)

RARE WINES

- Special Muscadelle (Tokay)** - LIMITED AVAILABILITY - Enjoy a small glass after dinner or for a special treat.
Rare Muscat - LIMITED AVAILABILITY **and Rare Muscadelle** - UNAVAILABLE AT PRESENT
 Both these wines are rare by name and by nature and produced from soleras started by Wil Chambers, the third generation of the Chambers Family. Both have received perfect scores from Robert Parker Jnr.

FLAGS & FANFARE

- ☀ We've received a rather posh looking certificate to acknowledge yet another gong for Stephen, for the Rutherglen Muscat. This time, a Silver Medal at the 2009 Sommelier Challenge International Wine Competition which was held in San Diego, California last September.
- ☀ Chambers Rutherglen Muscat also picked up the Reserve Class Champion award at the Houston Livestock and Rodeo in South Texas - we're now awaiting the prize, a belt buckle....and wondering how big it will be.

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

ORDER FORM - Winter 2010
 • New Wine/Vintage/Price * Low Stock

Tel: 02 6032 8641 Fax: 02 6032 8101
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WHITE TABLE WINES	Bottle \$	Dozen \$	Qty	Total \$
NV Rosewood White (Clearskin)	6.00	50.00		
2001 Muscadelle (Dry)	7.00	70.00		
2007 Roussanne	15.00	150.00		
2004 Riesling	8.00	80.00		
*2004 Goudis	12.00	120.00		
2000 Chardonnay	8.00	80.00		
*2010 The Family (Available after 1 June)	11.00	110.00		
*2007 Rosewood Riesling (Semi Sweet)	9.00	90.00		
*2010 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 (Clearskin)	6.00	50.00		
*2009 Bill's Ambrosia (Dry Rosé style)	8.00	80.00		
*2010 Bill's Ambrosia (Sweet Red style)	11.00	110.00		
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	16.00	192.00		
2006 Cabernet Merlot	10.00	100.00		
2005 Anton Ruche (Shiraz Mondeuse)	16.00	192.00		
2004 Sparkling Shiraz	20.00	240.00		

FORTIFIED TABLE WINES	Bottle \$	Flagon \$	Qty	Total \$
Dry Flor (Apera/Sherry)	10.00	21.00		
Oloroso/Sweet Amber (Apera/Sherry)	15.00			
Cream (Sherry)	16.00	33.00		
Ruby (Port)	10.00	21.00		
Tawny (Port)	9.00	19.00		
Rosewood Old Tawny (Port)	20.00			
*Mt Carmel (Liqueur Port)	16.00	33.00		
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			
NV Amonillado (375ml) (Limited)	15.00			
NV Old Vine Muscadelle (375ml) (Limited)	50.00			
NV Grand (Special) Muscat (375ml) (Limited)	50.00			

SPECIAL DEALS	\$	Qty	Total \$
Just For You	26.00		
Wine Warrior	190.00		
Rack Pack	90.00		
Family favourites	100.00		

Sub Total \$ _____

BULK WINE PRICES - AVAILABLE ON APPLICATION

Dry Flor Apera (Sherry)
 Ruby (Port)
 Tawny (Port)
 Muscat
 Tokay/Muscadelle/Topaque
 Mt Carmel (Liqueur Port)

	1Ctn \$	2Ctn \$	3Ctn \$	4Ctn \$
Adelaide	13.00	25.80	38.60	51.40
Brisbane	16.70	33.10	49.50	65.90
Canberra	14.50	28.80	43.00	57.30
Melbourne	12.70	25.20	37.70	50.20
Vic-Country	13.90	27.50	41.10	54.80
Sydney	14.10	28.00	41.10	55.70
NSW-Rural	16.00	31.70	47.40	63.20
Perth	34.10	68.0	101.90	135.80
Gold Coast	17.90	35.60	53.30	70.90
Tasmania	24.90	49.50	74.10	98.70

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 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.