

# CHAMBERS

Don't know about you, but we hardly felt the hump as we passed over the halfway mark of the year and began plotting our last quarter.

Memories of the heat and humidity of last summer have been shrouded by a series of mega foggy days and some very frosty starts.

It may not have been one of the notorious "gumboot winters" Bill has been telling me about for the last 12 years, however, the country is looking good, the dams are full and the farmers have reason to feel positive.

Mind you, record numbers of Locusts are due to hatch as the weather warms and it is expected to be the worst outbreak in 75 years.

Extensive damage is expected as authorities believe that a whopping two million hectares of land will be affected when the beasties emerge in late Spring. We heard about one poor fellow who, last year, watched helplessly as his 80 hectare crop was decimated in just 12 hours.

We're trying to think if there is something we can do to help. Maybe together we can come up with some alternative uses for these horrid little critters.

We have established a register to record all the ideas so please, be creative, get the kids and the rest of the family on the job, and give us some sustainable ways by which we may be able to counter this incredible menace.

Some of the ideas we have already received include using them for fish bait and bird food. You may like to experiment with them as a pizza topping or how about deep fried with rice and a nice sauce?

We have no idea of their calorific or nutritional value and as to wine matching...we'd probably settle for a nice Dry Flor Sherry or maybe Stephen's new Gouais, Riesling and Traminer blend, The Family, would be the go.

My suggestion involves pressing the oil out of them for use as lubricant then using the crushed casings instead of gravel on paths and driveways.

We look forward to receiving the machinations of your creativity so we can build a sizable list of suggestions to pass on to whoever is in charge of such things!

## WHAT A WALKABOUT!

Beaut weather combined with a very happy and well behaved crowd made this year's event probably the best one yet.

"This is just like Masterchef" was a very common response as Challengers evaluated the fabulous Cocoa Farm chocolate and tried to work out which Chambers wine was which.

The flashing red horns we had as prizes soon ran out because we were overwhelmed with guests wanting to test themselves with our chocolate and wine challenge.

The Mango Lime and Chilli chocolate matched with our 2002 Cabernet Sauvignon was voted the most popular pairing.



This is Whiskey the head of our security department who starred on our 2010 Winery Walkabout festival poster after being caught in this compromising situation by a cellar door visitor.

Spring 2010  
Vol. 47

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

## 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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AUSTRALIA

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Written & Edited by Roberta Horne

**"Alcohol - the cause of and solution to all of life's problems"  
Homer Simpson**



The Wangaratta Chorister's Musical Director Benedict Wilson presented Wendy and Bill with a delightful floral arrangement in appreciation of their happy association with the choir over the last six years.

### WINTER ROMANCE

And what a night it was! Good food, good wine and beautiful music...the perfect formula to ward off the chill of a mid winter's evening at the choristers' last concert in our botting hall.

It was a truly memorable occasion full of familiar pieces such as 'True Love' by Cole Porter, 'Autumn Leaves' and one we haven't heard for a long time, 'Tea for Two'.

The very clever, mainly Acappella, arrangements charmed the audience who waited for the very last vestige of sound to fall away before showing their appreciation of the skill and range of the choir.

Whilst it's pretty certain that we will not be hosting similar events here at Rosewood in the future, there has been talk and great interest in organising future concerts at another nearby venue, so please stay tuned.

### O'CLOCK TIME

There are so few opportunities in day to day living to treat ourselves kindly. How often do you actually stop and reward yourself for all that you've managed to cram into your day?

Go on, admit it, you fight off the notion of grabbing a quiet moment or two and just power on with the next chore, don't you?

Here's an idea for you to consider. Put aside some regular 'O'clock Time'. Whether it is as soon as you get in the door, once the kids are in bed or at a specific time each night, just STOP, if only for 10 to 15 minutes, and pour yourself a wee glass of wine.

Fortified wine is particularly well suited to this task. Its rich flavours are very satisfying as a warming drink when the weather is cool or it can be served chilled during the summer months.

As there are several fortified styles from which to choose, it's best to visit the cellar door but I warn you, they are all delicious! We have different styles of Port – Ruby, Tawny and Mt Carmel (previously known as Liqueur Port), as well as vintage styles.

Muscat, Muscadelle (Tokay) are also firm favourites or, for the more discerning palate, an Apera (Sherry) would make a fine choice.

### ALWAYS SOMETHING NEW TO LEARN

A surprising find by French scientists has dispelled a long held belief about how to serve sparkling wine.

Until now it has been thought that the best way to serve Champagne was to pour it straight into the glass then top up once the mousse has settled.

It now turns out that if you want to keep those bubbles sparkling for as long as possible, you tilt your glass on an angle, and pour as you would a beer.

### DAYS OF WINE AND ROSES

● Have you ever wondered why so many vineyards around the world have roses growing at the end of each row of vines?

While they certainly look decorative, there is a far more practical reason.

Hundreds of years ago vignerons realised that these two plants have a certain simpatico; they grow and produce in very similar ways. Roses however, react more readily to such diseases as downy mildew, which provides a window of opportunity for the vigneron to tend the vines.

### WINE AHoy!!!

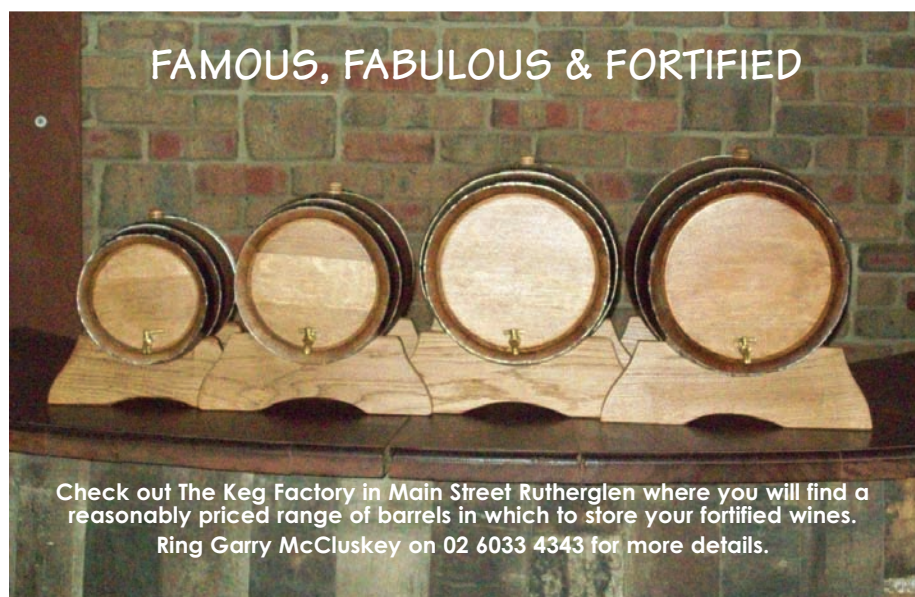
Cruising took on a whole new meaning when long time customers, John and Veronica Burgess, recently moored over night in Rosewood's car park after a visit to Lake Macquarie, Port Stephens and the Myall Lakes.

The next morning, with 8 dozen cases of the good stuff neatly stowed aboard 'Frontliner' their NX 25, they took off home to Sunbury.

As you can imagine, we don't see too many yachts in Rutherglen!

Captain John, who has been a member of the Noalex Yacht Association of Australia for the last 10 years, tells us he has never, in all the 50 years he's been coming to Chambers, missed the chance to call in.





## WHILE YOU'RE IN THE AREA

• It's not for everyone, but for something out of the ordinary, you may wish to take a tour of the old Mayday Hills Lunatic Asylum at Beechworth.

Or, if the prospect of a little midnight ghost spotting appeals, speak to Sharon or Adam Wynne-Jenkins at Beechworth Ghost Tours to see what they have on offer. You can contact them on 0447432816.

• Step back in time, buy a bag of lollies and catch a classic Australian film at Chiltern's authentic old cinema, The Athenaeum. This wonderful experience is yours for just \$20 per person - ridiculous value as it includes a BBQ tea, the film and supper as you join in a discussion after the show. Children half price. Bookings essential for catering purposes. Ring 03 5726 1358, email hotson@westnet.com.au or, if you are in town, pop into Gillman Real Estate in Main Street, Rutherglen.

• **Saturday 18th September**  
"Dusty" (1982) Stars Bill Kerr

• **Saturday 16th October**  
"Paradise Road" (1997)  
Director Bruce Beresford

• **Saturday 30th October**  
"Sunstruck" (1973)

• **Saturday 20th November**  
"Bushfire Moon" (1988)

Further to our enchanting advice to young English women in our last newsletter, we now share a few more little gems from the 1950s to show how times have changed.

1. Have dinner ready: Plan ahead, even the night before, to have a delicious meal on time. This is a way of letting him know that you have been thinking about him, and are concerned about his needs. Most men are hungry when they come home and the prospects of a good meal are part of the warm welcome needed.

2. Prepare yourself: Take 15 minutes to rest so you will be refreshed when he arrives. Touch up your make-up, put a ribbon in your hair and be fresh looking. He has just been with a lot of work-weary people. Be a little gay and a little more interesting to lift his boring day.

3. Clear away the clutter. Make one last trip through the main part of the house just before your husband arrives, gathering up school books, toys, paper, etc. Then run a dust cloth over the tables. Your husband will feel he has reached a haven of rest and order, and give you a lift, too.

## "A bottle of Warm up Muscat please"

Marilyn Brandt of Clare

### SPRING OFFERS

Available until 31 October 2010  
unless sold out beforehand

#### • WARM UP WINE

1 bottle x Muscat  
1 bottle x Muscadelle (Tokay)  
1 bottle x Tawny (Port)  
1 bottle x Mt Carmel (Liqueur Port)  
1 bottle x Dry Flor (Sherry/Apera)  
1 bottle x Sweet Amber  
(Oloroso/Apera)  
**\$80 plus freight**

#### • SPRING FLING

4 bottles x 2010 Light Muscat  
4 bottles x 2009 Autumn White  
4 bottles x 2009 Lakeside Late Harvest  
**\$120 plus freight**

#### • RECOIL REDS

6 bottles x 2008 Durif  
6 bottles x 2005 Anton Ruch  
(Shiraz Mondeuse)  
**\$185 plus freight**

#### • SHER-AIR-REE BAY-AYE-BEE

2 bottles x Dry Flor (Sherry/Apera)  
2 bottles x Amontillado (375ml)  
2 bottles x Cream (Sherry/Apera)  
**\$80 plus freight**

#### • RACK PACK

3 bottles x 2006 Cabernet Merlot  
3 bottles x 2004 Shiraz  
3 bottles x 2003 Shiraz/Blue Imperial  
3 bottles x 2003 Cabernet Sauvignon  
**\$95 plus freight**

#### LIMITED STOCK:

2003 Shiraz  
2002 Cabernet Sauvignon

## VOL

**\$6/bottle or \$50/dozen**

• Your chance to pick up a real bargain — 2009 Fortified Muscat.

• Reminiscent of our Walnut Muscat, you'll need to enjoy this one with friends as it will not keep once opened.

• This rebadged version is a great anytime of the day wine and at this price, it certainly won't last — so get in quick!



Our Cellar hand Nick "The Pom" Taylor who has returned to the UK with his wife and young family, tells us that this is the driveway of their new home. We, however, suspect it is really Framlingham Castle on the Suffolk coast - Onya Nick!



Bill's idea of the perfect treat for a valued employee's birthday.

A teenage boy had just passed his driving test and inquired of his father as to when they could discuss his use of the car.

His father said he'd make a deal with his son: 'You bring your grades up from a C to a B average, study your Bible a little, and get your hair cut. Then we'll talk about the car.'

The boy thought about that for a moment, decided he'd settle for the offer, and they agreed on it.

After about six weeks his father said, 'Son, you've brought your grades up and I've observed that you have been studying your Bible, but I'm disappointed you haven't had your hair cut.'

The boy said, 'You know, Dad, I've been thinking about that, and I've noticed in my studies of the Bible that Samson had long hair, John the Baptist had long hair, Moses had long hair...and there's even strong evidence that Jesus had long hair!'

**You're going to love the Dad's reply:**

'Son, did you also notice they all walked everywhere they went?'

## LESSONS IN LIFE

'The Vintage and the Gleaning' is a debut novel from one of the Chambers clan talking about his exploits while working at Rosewood during his school holidays.

In a remarkable twist of fate it was these experiences which pervaded Jeremy Chambers' mind as he battled the combined effects of Chronic Fatigue Syndrome and Photophobia whilst bed ridden for five years.

Although he was too weak to read or write, memories of sun filled days toiling in his Uncle Bill's vineyard traced themselves indelibly in his mind.

Jeremy's ongoing battle with this debilitating condition means that it took a decade for him to amass the energy needed to write his novel.

According to commentator M J Hyland who describes it as "a wonderful, gripping story, beautifully told" it is a really good read, so look out for it.

## GOLD FEVER STRIKES RUTHERGLEN

Join us for four days of celebrations between the 9th and 12th of September as we mark an important milestone - 150 years since the discovery of gold in Rutherglen.



• **Thursday & Friday 9 & 10 September** — Send a Morse Code message from the Miners Camp created by our local school children dressed in period costume. Lots to see and do.

• **Friday 10 September 7pm** — Don't miss this grand Gold Tie Ball, 3-course Dinner & live music. Tickets \$60 pp from Rutherglen Newsagency.

• **Saturday 11 September 10.30am — 12 Noon** — Your chance to cheer our WWII veterans as they parade down Main Street on their way to a special commemorative ceremony in the RSL Park.

**2pm** - Rotary Club Family Fun Ride. Starts from the Information Centre.

**5.30pm onwards** - Fireworks & Bonfire at Rutherglen High School. Heaps of activities, food stalls and fun for everyone. Entry just \$5 per person or \$10 per family.

• **Sunday 12 September 10am — 12 Noon** — Main Street will come alive with a an old time Grand Street Parade plus our very popular monthly Farmers Market in the Lions Park — near the old Railway Station).

• **Tour de Rutherglen 2010 — Saturday 2 October**  
"Ride the Trail to Gold"

## DRAW WINNER

Brad Kingsbury of Chelsea remembered to identify himself as a subscriber when he recently called into our cellar door.

He recorded his name, suburb and postcode in the small notebook next to the till and now, when he reads this, he'll need to ring us as he is the quarterly draw winner!

Make sure you do the same next time you call and maybe you'll be the next winner and receive nice little gift in the mail too.

## HELP US SAVE TREES!

Please contact us at [chambers@chambersrosewood.com.au](mailto:chambers@chambersrosewood.com.au) if you have have email facilities and are happy to receive your newsletter electronically. 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)

If, as claimed, the following information was genuinely taken directly from exam papers completed by 16 year old students, we should be very, very, worried.

Q: Name the four seasons

A: Salt, pepper, mustard and vinegar

Q: Explain one of the processes by which water can be made safe to drink?

A: Flirtation makes water safe to drink because it removes large pollutants like grit, sand, dead sheep and canoeists

Q: How is dew formed?

A: The sun shines down on the leaves and makes them perspire

Q: What causes the tides in the oceans?

A: The tides are a fight between the earth and the moon. All water tends to flow towards the moon, because there is no water on the moon, and nature abhors a vacuum. I forget where the sun joins the fight

Q: What guarantees may a mortgage company insist on?

A: If you are buying a house they will insist that you are well endowed

Q: What happens to your body as you age?

A: When you get old, so do your bowels and you get intercontinental

Q: What happens to a boy when he reaches puberty?

A: He says goodbye to his boyhood and looks forward to his adultery (So true)

Q: How can you delay milk turning sour? A: Keep it in the cow (Simple, but brilliant)

Q: What is the fibula? A: A small lie

Q: What is the most common form of birth control?

A: Most people prevent contraception by wearing a condominium (That would work)

Q: Give the meaning of the term 'Caesarean section'

A: The caesarean section is a district in Rome

Q: What is a seizure?

A: A Roman Emperor (Julius Seizure, I came, I saw, I had a fit)

Q: What is a terminal illness?

A: When you are sick at the airport. (Irrefutable)

Q: Use the word 'judicious' in a sentence to show you understand its meaning

A: Hands that judicious can be as soft as your face.(Oh My God)

Q: What does the word 'benign' mean?

A: Benign is what you will be after you be eight (brilliant)

### A CELLAR SERVICE FOR CHAMBERS?

As you are no doubt aware, we have our own unique way of doing things at Chambers. Unlike some cellar doors, we continue to offer free tastings of our wines and have not, until now, operated any kind of wine club.

We do however, understand the importance of being aware of our clients' needs, especially as we all seem to be increasingly time poor.

We wish to gauge your interest in an extra service we are contemplating.

Would you appreciate us delivering a selection of your favourite Chambers wines on a regular, maybe seasonal, basis?

Our winemaker Stephen Chambers is happy to work with you to tailor selections to suit your own specific requirements or, if you would rather, offer recommendations.

We anticipate that under this new service we will make newly released wines available and, as an added benefit, we would pay the freight on dozen lots and you would be able to suspend your membership at any time.

Please register your interest on the form below and we will send more details if there is enough interest.

✂

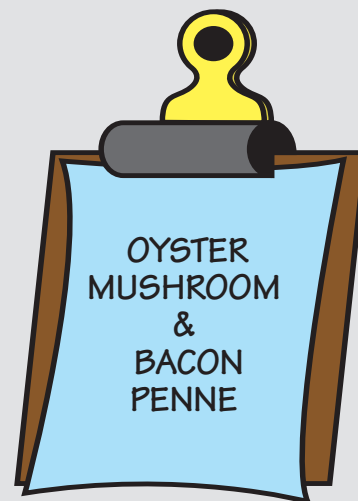
**WINE CLUB — EXPRESSION OF INTEREST**

Name: .....

Address: .....

Phone: ( ... ) ..... P/Code: .....

Email: .....



#### INGREDIENTS

- 240g Penne pasta
- 1 tbsp olive oil
- 120g lean smokey streaky bacon, thickly sliced and cut into narrow strips
- 2 cloves of crushed garlic
- 240g oyster mushrooms, cut into quarters
- Chopped fresh parsley

#### METHOD

Cook the pasta in plenty of lightly salted water according to instructions on the packet.

Drain, Rinse and set aside.

In a large frying pan, heat the olive oil until sizzling. Add the strips of bacon and fry over a moderate heat until the fat starts to crisp.

Reduce the heat slightly and add the garlic and mushrooms.

Fry for 5 minutes, turning regularly.

Tip in the pasta and mix together well. Continue cooking until the pasta is warmed through.

Sprinkle with chopped parsley and serve.

#### WINE MATCHES

- 2009 Bill's Ambrosia (Rosé style)
- 2006 Cabernet Merlot
- 2004 Walnut Red



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: [chamberis@chamberisrosewood.com.au](mailto:chamberis@chamberisrosewood.com.au)  
[www.chamberisrosewood.com.au](http://www.chamberisrosewood.com.au)

WHITE TABLE WINES	Bottle \$	Dozen \$	Qty	Total \$
NV Rosewood White (Cleanskin)	6.00	50.00		
2001 Muscadelle (Dry)	7.00	70.00		
2004 Riesling	8.00	80.00		
2007 Roussanne	15.00	150.00		
2004 Goudis	12.00	120.00		
2000 Chardonnay	8.00	80.00		
2010 The Family (Goudis, Riesling & Traminer)	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 Lotte Harvest	10.00	100.00		

RED TABLE WINES	Bottle \$	Dozen \$	Qty	Total \$
NV Rosewood Red (Cleanskin)	6.00	50.00		
2009 Bill's Ambrosia (Rose 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		
•2003 Shiraz & Blue Imperial	9.00	90.00		
*2002 Cabernet Sauvignon (French Oak)	8.00	80.00		
2008 Durif	16.00	192.00		
2006 Cabernet Merlot	10.00	100.00		
2005 Anton Ruch (Shiraz Mondeuse)	16.00	192.00		
2004 Sparkling Shiraz	20.00	240.00		

FORTIFIED TABLE WINES	Bottle \$	Flagon \$	Qty	Total \$
• Dry Flor (Apera/Sherry)	11.00	23.00		
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			
•2009 Vol (Fortified Muscat)	6.00			
Muscat (Rutherglen)	16.00	33.00		
Tokay/Muscadelle (Rutherglen)	16.00			
NV Amontillado (375ml) (Limited)	15.00	33.00		
NV Old Vine Muscadelle (375ml) (Limited)	50.00			
NV Grand (Special) Muscat (375ml) (Limited)	50.00			

SPECIAL DEALS	\$	Qty	Total \$
Warm Up Wine	80.00		
Spring Fling	120.00		
Recoil Reds	185.00		
Sher-Air-Ree Bay-Aye-Bee	80.00		
Rack Pack	95.00		
2009 Vol (Cleanskin Dozen)	50.00		
<b>Sub Total \$</b>			

### BULK WINE PRICES - AVAILABLE ON APPLICATION

Dry Flor Apera (Sherry)  
 Ruby (Port)  
 Tawny (Port)  
 Muscat  
 Muscadelle (Tokay)  
 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

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.

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: \_\_\_\_\_**