

CHAMBERS



A cool spot to kick back and watch the cricket... just what summer is all about isn't it! Ten year old Bazil is a cricket tragic - he's seen here sneaking a closer look, totally oblivious to the small bird on the chair to the right.

Just when we were ready for a gentle slide into the New Year after surviving all the rigors of the festive season, our country was hit with an almost incomprehensible list of weather events and challenges. It's interesting to note that Mother Nature is always held accountable for such things!

This is beyond being just a story, it's a saga of epic proportions. If someone had written such a script for a film, it would surely have been laughed off as being totally unbelievable, yet here we are with vast tracks of land and huge numbers of homes and lives affected across the country.

Dorothea McKellar certainly nailed it when she described our country as "a wilful, lavish land" then offered the assurance that "For flood and fire and famine, she pays us back threefold." Fortunately, we know this is true and need to keep it firmly in the front of our minds as we do all that we can to help and support the recovery efforts.

Apart from the odd deluge, as per our front page on the last edition of this newsletter, we have not been unduly affected by flooding. High humidity has however been a real problem because it creates ideal conditions for fungal growth. You have probably noticed black spots on rosebushes in your own gardens. Naturally we have similar problems just in the vineyard, on a larger scale.

Although the locusts do not appear to be causing damage at present, some of the vines have been battered by hail. The vineyard crew have well and truly had their work cut out for them in protecting the vines and curbing the spread of disease.

As ever, Stephen is totally focused on producing the best quality fruit. His next challenge will be the co-ordination of the harvest. This is a big job as it is again reliant on the weather and the fact that the various varieties ripen at different times.

Here's hoping it comes together well in spite of all the challenges!

Summer 2011
Vol. 49



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

**Follow us on
Facebook
Twitter**

OPENING HOURS

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

**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

"Wine experts are of two kinds, gastronomic and intellectual, distinguishable according to whether, on the sight of a bottle, they reach for their glass or their glasses." Thomas McKeown

DID YOU HEAR ABOUT...

•The New Zealand company which is looking to capitalise on the benefits of adding grape seeds, which are normally discarded during the winemaking process, to sunscreen to protect the skin from the effects of UV sun rays?

With this in mind it seems likely that we'll see the development of all sorts of new products.

Who knows, we may be able to match our favourite grape varieties and shampoos in the future. Wonder how we will select which variety best suits our colouring? Will it be Chardonnay for blondes, Gouais for grey or Cabernet Sauvignon for brunettes? We're pretty sure that our red headed friends will be attracted to the delightful pink highlights thrown by our Muscat.

•The Portugese wine makers who have produced a wine with a name that sounds just like a Polish swearword. Apparently they are having trouble keeping up with demand for 'Curva Douro,' which is said to be fruity by name and by nature. It is walking out the door by the dozen for those who want to share the novelty with family and friends. Not even the 10 GBP per bottle price tag is hindering sales.

A Father passing by his son's bedroom was astonished to see the bed was nicely made, and everything was picked up. Then, he saw an envelope, propped up prominently on the pillow. It was addressed, 'Dad' With the worst premonition, he opened the envelope and read the letter, with trembling hands.

'Dear Dad,

It is with great regret and sorrow that I'm writing you. I had to elope with my new girlfriend, because I wanted to avoid a scene with you.

I've been finding real passion with Stacy, and she is so nice, but I knew you would not approve of her, because of all her piercings, tattoos, tight Motorcycle clothes and because she is so much older than I am. But it's not only the passion, Dad. She's pregnant. Stacy said that we will be very happy. She owns a caravan in a nearby national park, and has a stack of firewood for the whole winter.

We share a dream of having many more children. Stacy has opened my eyes to the fact that marijuana doesn't really hurt anyone. We'll be growing it for ourselves, and trading it with the other people in the commune, for all the cocaine and ecstasy we want. In the meantime, we'll pray that science will find a cure for AIDS, so Stacy can get better. She sure deserves it!!

Don't worry Dad, I'm 15, and I know how to take care of myself. Someday, I'm sure we'll be back to visit, so you can get to know your many grandchildren.

Love, your son, Nicholas.

P.S. Dad, none of the above is true. I'm over at Jason's house. I just wanted to remind you that there are worse things in life than the school report that's on my desk. I love you! - call when it is safe for me to come home.



THE LOCUST LEDGER

A cellar door visitor from Berrigan remembers visiting some relations when he was a little lad and seeing his aunt's floral dress hanging on the clothes line. His father thought it was hysterical when it was discovered that the locusts had eaten all the green leaves out of the dress. Needless to say his uncle was unimpressed as he knew he would be up for a new outfit.

There are some people who call these pesky little critters Sky Prawns.



Aren't we lucky there are people like this lovely anonymous lady who are taking the time to help save our wildlife - many of which are also victims of the floods.

GOUAIS GOES TO THE HUNTER

Always on the look out for something unusual, Bob Mitchell was pleased to present Chambers 2004 Gouais at the October luncheon meeting of the 'Hunter Valley Vintage Veterans Club' at 'The Vintage' restaurant in Pokolbin. We have known since 1999 that this unusual grape variety is a parent plant of Chardonnay then, last year, its links with Riesling were also established. Wonder how Ian Scarborough, David George, Jan Tulloch, Brian McGuigan and Patrick Auld went trying to identify it? Cheers for the pic Bob!



DRY FLOR SHERRY FANS

Our sincere apologies, particularly for our long time customers, if you missed this in our last edition but our Dry Flor Sherry is now only available in 750ml bottles. We no longer supply either flagons or containers. We fully understand the impact of this decision but we have no alternative as we just do not have sufficient stocks.

Please remember we have bakers' dozens for those visiting the cellar door and a discount for those ordering over the phone or by email. You are welcome to make up a mixed dozen if you'd like to maybe add the occasional Muscat, Muscadelle (Tokay/Topaque) or Port to make up the carton.

TASTES OF RUTHERGLEN March 12-13 & March 19-20

We look forward to seeing you here at the cellar door for our Tastes of Rutherglen Festival which starts on 12 March. This is a great time to be in the region, not only because the weather is usually great and vintage is in full swing but also because we have the best food and wine and lots of fun things to do over these two weekends.

This festival is more laid back than our famous Winery Walkabout Festival in that it's all about flavour with a delightful plethora of taste sensations as you meander around the 19 participating venues.

We are particularly lucky to have the very talented, Queen of Cakes, Louisa Morris, presenting two divine desserts matched with our wines.

If you relish the thought of lovely sunny days and mild nights, the opportunity to savour expertly matched wine and food plus the chance to meet and mingle with other like-minded people, this is an ideal time to visit.

You're set once you have your Tastes glass and however many meal tickets you think you'll need. Pick these up at the tourist information centre, at www.winemakers.com.au or by calling 1300 787 929.

Unless you are truly noble, deeply in love or way too health conscious, you probably won't want to share either of the beautiful desserts Louisa Morris will be serving during our Tastes of Rutherglen Festival!



On offer each Saturday, will be Louisa's ever popular Belgian chocolate torte matched with Stephen's fabulous 2006 Shiraz.

Then, on both of the Sundays, you can check out Louisa's plump cherries baked into a vanilla bean cheesecake teamed up with our 2009 Autumn White.

DIARY NOTE

Wendy's theme for this year's Foral Spectacular is 'Men of the Bible'. View these wonderful floral works at St. Stephen's Church, High Street, Rutherglen, between and 10am-4pm 2-3 April. Light refreshments available.

Somewhere between 7 & 10 degrees C. is said to be the ideal serving temperature of white wine while red should be served at 10 to 13 degrees C.

SUMMER SPECIALS

Available until 31 May, unless sold out beforehand

• SUITE SHIRAZ

3 bottles x '95 Shiraz
3 bottles x '98 Shiraz
3 bottles x '03 Shiraz & Blue Imperial
3 bottles x '05 Shiraz & Mondeuse

\$185 plus freight

• GRAB A CAB

4 bottles x '99 Cabernet Sauvignon
4 bottles x '00 Cabernet Sauvignon (American Oak)
4 bottles x '00 Cabernet Sauvignon (French Oak)

\$180 plus freight

• WHITE & LIGHT

4 bottles x 10 Light Muscat
4 bottles x '09 Late Harvest
4 bottles x '09 Autumn White

\$120 plus freight

HAPPY HOLIDAYS

1 Dozen x Vol.

The charming apricot tones are perfect for your summertime entertaining! Bung the bottle in the freezer overnight then serve it in a cocktail glass. And call it it a 'Muscarita'.

**\$50 plus freight
Cleanskins (no labels)**

**LIMITED STOCK
2005 Anton Ruch
(Shiraz Mondeuse)**

**2004 Riesling
2004 Walnut Red**

A quick and tasty treat

Cross cut a whole Camembert Cheese and soak in our Mt Carmel (Liquor Port) overnight in the fridge. Return to room temperature then add 125g of butter, beat then pat back into the original circle shape and encrust with flaked almonds. Serve with drinks.

AFTERNOON TEA - COURTESY OF MR CHAMBERS

Contributed by Brad Kingsbury

One of the great, long-held traditions of a day at the football in the bush is afternoon tea, held at half time of the senior game every Saturday in winter.

The home-team Ladies Auxiliaries work long and hard to produce cakes, biscuits, sandwiches and other delights to go with the mandatory cups of hot, pot-brewed tea for club committee members, officials and guests at the anticipated social get-togethers.

Some clubs also open the bar at this juncture, but during the 1980s the local, Wangaratta football clubs were well known for their strict policy of no alcohol before the final siren. The ladies ran the show until then and that was how it had been for generations – end of story.

Unfortunately that did not go down well with many of the club's men folk and the number of people at the half-time 'cuppa' had dropped away. However, the story goes that one new committeeman, who was a long-standing fan of the tipples lovingly produced by Bill Chambers at his Rosewood Winery, came up with a winning plan to bolster the crowd at the Rovers' half-time festivities.

The week before a particularly vital clash with cross-town rivals the Magpies, our man paid Bill a visit and was provided with two dozen bottles of what was described as a 'good warming red wine for a chilly afternoon at the footy'.

On the day of the big game, our hero told his young son he would double his pocket money if he volunteered to 'help out the ladies' and pour the tea, which was routinely served out of four big pots behind the club's bar. This was agreed to in a matter of seconds, but there was a catch - when he, or any of his nominated mates came up for a 'cuppa' refill, the young bloke would do so from the 'special pot' at the end filled with Bill Chambers' best.

The plan worked a treat with the club's ladies thrilled that the men had decided to swap their cans of beer for a nice cup of tea served by the helpful young lad, while they stayed and watched the second half of the game in the social rooms.

There was not a happier football club in country Victoria that day!



IT'S MUCH BETTER SINCE THEY SWITCHED TO 'EARL GREY'.

Cartoon by John Gavagan (Deceased.)



Check out the fashions in this pic from 'the good old days' the 1950s. The daughter of one of these ladies brought it in when she visited the cellar door recently. Left to right: Nancy Hay, Elvie Parker and Maureen Roberts. After picking grapes all week pay day was extra special because they each received a free bottle of wine.

•Plato suggested a man should be allowed to start drinking wine when he reached the age of 18. "He should only drink in moderation until the age of 31, but at the age of 40 he may drink as much as he wants to help him cope with the symptoms of old age," said the philosopher.

•Ladies! After studying almost 20,000 healthy middle aged and older women American researchers found that over the 13 year study, those who drank light to moderate amounts of alcohol, gained the least amount of weight!

RED, WHITE & GREEN!!!

As you know we've got lots of red and plenty of white but... we want to be green so please...if you have the internet and want to help us save the environment, drop me a quick email to us at chambers@chambersrosewood.com.au and we'll swap you straight over so you receive our newsletter electronically in future.

Cheers Roberta Horne.

Tastes of Rutherglen Festival

March 12 - 13 & March 19 - 20



TIM McKEW TOASTS NOEL COWARD

Saturday 12 March 6.30 for 7 pm

Join us for a fabulous night of fun, music and nostalgia as Melbourne entertainer Tim McKew takes us back to the stylish days between the two great wars when elegance and glamour abounded and cocktails were all the rage.

Following is the delicious menu options Wendy has selected to titillate your tastebuds while you enjoy such classics as 'Mad Dogs and Englishmen', 'A room with a View' and 'Someday I'll find You.'

It's amazing to think that even 100 years later, many of the dishes from the Night Clubs and Speak Easy's in New York during the 1920s are still just as popular.

On arrival: Wine Cocktails & Canapés
Entrée: Prawn Cocktail or Caesar Salad
Main Course: Chicken a la King/Beef Olives
Dessert: Pavlova/New York Cheesecake
Tea/Coffee

Even though specific dietary needs were unheard of in the 1920s, our caterers will need to know, at the time of booking, if you are diabetic or gluten intolerant etc.

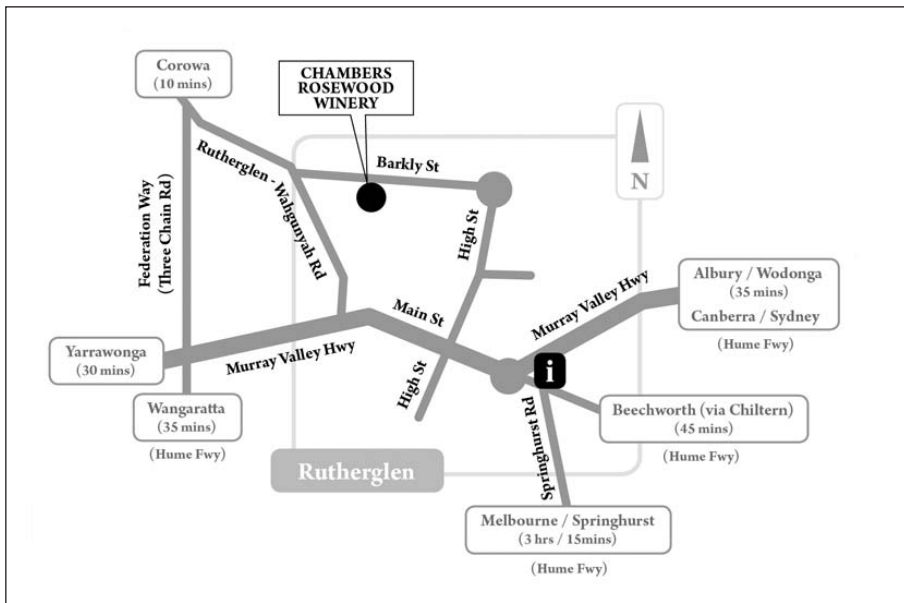
The ridiculously low cost of \$60 covers the show, dinner and wines. So call us on 02 6032 864 to make your reservations for this very special evening. Dress to impress and you might win a prize!

CRAB SALAD

- | | |
|------------------------------|---------------------------|
| 1 Cup Chilli Sauce | 1 1/2 Tsp minced onion |
| 1 Tbl Horseradish | 1/8 Tsp Dill |
| 1 1/2 Tbl Lemon juice | 1/2 Cup Rosewood Riesling |
| 1 small garlic clove crushed | Fresh crab meat |

Shake all ingredients and refrigerate.

Just prior to serving, arrange crabmeat on crisp lettuce, pour over dressing and garnish with hard boiled egg slices and olives.

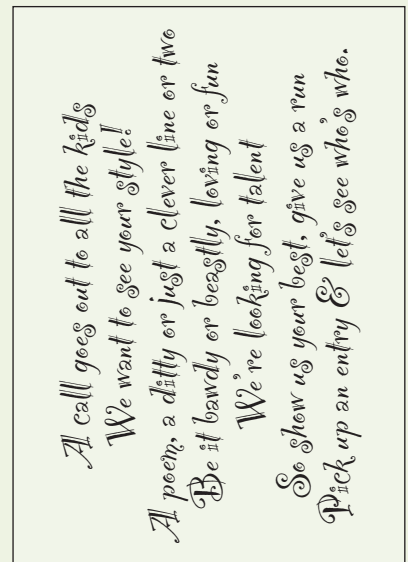


JUNIOR ART COMPETITION

Viral Verses

Come on kids – show us what you can do with our 'Viral Verses' competition! Either illustrate your favourite poem or, better still, make up your own then wow us with your creativity.

All budding artists between the ages of 5 and 18 are enthusiastically encouraged to enter. Just pick up an entry form from the cellar or email us at chambers@chambersrosewood.com.au and we'll send you an entry form.



FLAGS & FANFARE

Let's face it, Bill is a very hard act to follow, but Stephen continues to show he is up to the task.

With another perfect, 100/100 score for the Rare Muscat from the prestigious American publication the Wine Enthusiast magazine, Stephen is further cementing his position as a worthy successor.

Congratulations Stephen!

(Cellar Door \$250/375ml bottle)

The Age Good Wine Guide 2011

2009 Autumn White - **88/100**

(Cellar Door \$10/750ml bottle)

Grand Muscat - **97/100**

(Cellar Door \$55/375ml bottle)

Old Vine Muscadelle - **96/100**

(Cellar Door \$55/375ml bottle)

ORDER FORM - Summer 2011
 • New Wine/Vintage/Price * Low Stock

WHITE TABLE WINES	Bottle \$	Dozen \$	Qty	Total \$
• NV Rosewood White (Cleanskin)	6.00	55.00		
2001 Muscadelle (Dry)	7.00	70.00		
*2004 Riesling	9.00	90.00		
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	130.00		
2009 Autumn White	10.00	100.00		
2009 Lakeside Late Harvest	10.00	100.00		
RED TABLE WINES	Bottle \$	Dozen \$		
NV Rosewood Red (Cleanskin)	6.00	55.00		
2009 Bill's Ambrosia (Rosé style)	8.00	80.00		
2010 Bill's Ambrosia (Sweet Red style)	11.00	110.00		
2003 Blue Imperial	10.00	100.00		
2004 Shiraz	13.00	130.00		
2003 Shiraz & Blue Imperial	10.00	100.00		
2003 Cabernet sauvignon (French Oak)	10.00	100.00		
2008 Duff	17.00	204.00		
2006 Cabernet Merlot	10.00	100.00		
*2005 Anton Ruch (Shiraz Mondeuse)	17.00	204.00		
2004 Sparkling Shiraz	20.00	240.00		

FORTIFIED TABLE WINES	Bottle \$	Flagon \$	Qty	Total \$
• Dry Flor (Aperd/Sherry)	13.00	N/A		
• Oloroso/Sweet Amber (Aperd/Sherry)	16.00			
• Cream (Sherry)	16.00	34.00		
• Ruby (Port)	10.00	22.00		
• Tawny (Port)	10.00	22.00		
Rosewood Old Tawny (Port)	20.00			
Mt Carmel (Liqueur Port)	16.00	34.00		
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	36.00		
Tokay/Muscadelle (Rutherglen)	16.00	34.00		
NV Armonillado (375ml) (Limited)	15.00			
• NV Old Vine Muscadelle (375ml) (Limited)	55.00			
• NV Grand (Special) Muscat (375ml) (Limited)	55.00			

SPECIAL DEALS	\$	Qty	Total \$
Suite Shiraz	185.00		
Grab a Cab	180.00		
White & Light	120.00		
Happy Holidays	50.00		
Sub Total \$			

BULK WINE PRICES - AVAILABLE ON APPLICATION

- Ruby (Port)
- Tawny (Port)
- 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: (if different from above) _____

Cheque/Money Order
 Bankcard
 Mastercard
 Visa Card

Expiry Date: _____ Signature: _____

N.B. I certify that I am 18 years or older Signature: _____