

CHAMBERS



Rosewood Vineyards

Vol.63 2014

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Editor - Roberta Horne



WELCOME TO THE MUSCAT MONTHS!

It was good to see Mother Nature supporting us with the Aussie colours during the Commonwealth Games. We had lots of greenery and very fittingly, the Wattle trees were flowering.

The country looks good even though we've had a number of really crunchy frosts and luckily the great snow coverage in the nearby alps has attracted lots of happy visitors, many of whom wouldn't dream of passing so close without popping in to Rosewood. It's also good to know that when it melts it will hopefully help ensure a good supply of water during the summer months.

Stephen shared an interesting observation - he says we could be in for an early spring this year as the almond trees around the district are already blossoming and the magpies are beginning to swoop.

We've probably knocked up more national promotional kilometers in the last quarter than in the previous couple of years, if not a decade!

Stephen and Andrew went down to Melbourne for the Good Food & Wine Show then Laurie and his lovely wife Mary went up to cover the Sydney event. In fact Stephen must be feeling a bit like a rock star because apart from meeting up with a great many of you at the Tastes of Two Regions in Canberra, he also did a whirlwind tour of Adelaide, Sydney, Melbourne, Perth and Brisbane with the Langton's tastings.

All those frequent flyer points will come in handy shortly when he jets off to the UK, not for a holiday, but to meet up with our newly appointed English distributor. We are certain all our friends in the UK will be as delighted as we are that the Chambers label is to be included in the portfolio of this year's International Wine Challenge Merchant Award winner, Liberty Wines.

Not sure where you are but here in North East Victoria it's definitely THAT time of the year - time to stock up on your favourite drop to keep Jack Frost at bay! Apart from Muscat and Muscadelle, we have Ruby, Tawny and Mt Carmel (Ports) plus Cream (Sherry) in 2 litre flagons.

We also stock both 5 and 10 litre barrels so if you are looking for a Father's Day gift or a special Christmas treat, these are well worth considering.



"To keep your marriage brimming, with love in the loving cup, whenever you're wrong, admit it; whenever you're right, shut up."

Ogden Nash, poet (1902-1971)

THE RESPONSIBLE ENJOYMENT OF WINE

You may have noticed a small logo on some of our wine bottles similar to the 'No Entry' signs found on road signs. This logo, depicting the figure of a pregnant lady, was designed to convey the idea that drinking while pregnant is not encouraged. It is just one of the steps we, as responsible members of the Australian wine industry, are actively pursuing in an effort to address concerns about alcohol consumption.

Along with other members of the Winemakers' Federation of Australia we have been supporting the Responsible Winery initiative which was launched in 2013 and which covers a raft of procedures and guidelines.

Here are just a few of the very encouraging signs of progress made since 2010:

- A decline in daily drinking for both men and women (from 7.2% to 6.5%)
- A rise in the proportion of people who had never consumed a full serve of alcohol (from 12.1% to 13.8%)
- Fewer people aged 12–17 are drinking alcohol
- A higher proportion are abstaining from alcohol (from 64% to 72%)
- The age at which younger people are first trying alcohol is up from 14.4 in 1998 to 15.7 years now

B & C Bedgood - Please give us a ring on 02 6032 8641 - you have won the quarterly Draw!

HOW ABOUT THAT!

- Rosewood's very long tradition of feeding marc (the grape skins, seeds and stems left over from winemaking) to livestock is to be the subject of a new study. Researchers believe this practise reduces the amount of methane released into the atmosphere so they're hoping to find ways to commercialise it and provide it for year round supplementation.
- Sounds remarkable but under an antiquated French law, employees, other than those employed as drivers, medical staff, machine operators and the like have been able to enjoy a beer, wine or cider in the firm's canteen. This is about to change though. New, very civil legislation will not forbid the practice but will give employers the right to decide if it's appropriate to their workplace.
- A project looking at a form of cold pasteurization that was previously developed for use on fruit juice is being tested by German scientists in the hope that it will be able to minimise the addition of sulfites to wine.
- We've heard about playing music to plants before but now, after examining almost 3,000 participants, Scientists have made the astonishing discovery that the combination of sound and colour can have a profound effect on the way we taste wine - by as much as 10 percent.
- In America other researchers have found that we humans have been under-selling our sense of smell by suggesting that even though we may not be able to articulate what we smell, we can in fact detect millions of different smells. This may be why some wine tasters have the ability to understand even subtle changes in the glass.
- According to online wine retailer Vinofos' census of 5,000 wine drinkers, Sauvignon Blanc is not, as some may think, our most popular white wine. Good old Riesling and Chardonnay are more popular choices with Pinot Grigio/Gris and Semillon coming in at numbers 4 and 5. Shiraz still holds the number one spot as far as the reds go but it, and Cabernet Sauvignon, better watch out for Pinot Noir, Grenache and Merlot's gathering of momentum. It was disappointing to hear that more than two thirds of census respondents said they felt intimidated by restaurant wine lists and only 3% would send a bottle back if they were dissatisfied.

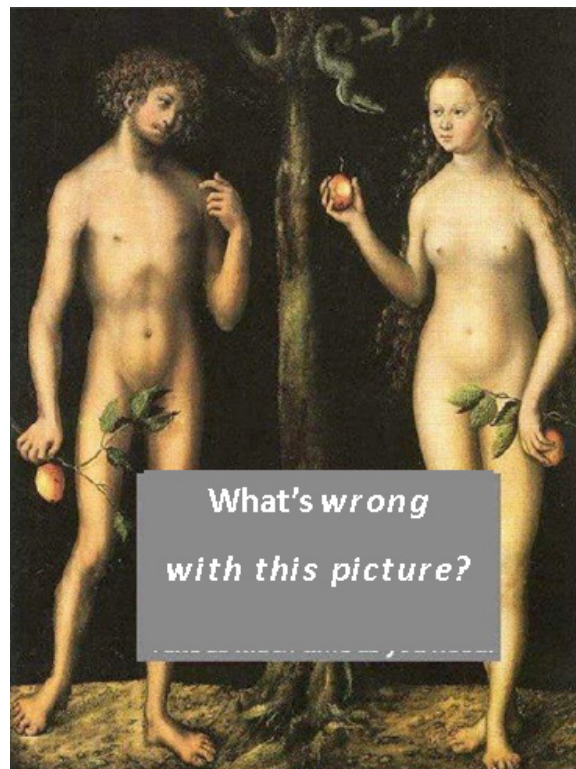
DIRECT PAYMENT NOW AVAILABLE

You are now able to transfer funds straight from your bank to ours. Please see details in the payment area on the price list and make sure you record your name or invoice number in the reference area so we can identify the payment correctly.



Sandra Crawley's range of Tavenders sauces and dips are now back in stock! Don't miss the opportunity to pick up the ever popular Shiraz Worcester Sauce, Dill & Mustard, Honey & Mustard plus Dukkah or Chilli Capsicum Jelly.

Also look out for Wendy's new line, Bloody Mary Ketchup or one of her famous marmalades, jams and pickles ... if need be we can always tuck a bottle or two in with your wine order.



**What's wrong
with this picture?**

NATIONAL RECOGNITION

James Halliday Awards

Not unexpectedly, Rutherglen scored well in this year's with Chambers Rare Muscadelle named as runner up in the Best Fortified category. The legendary 1914 Seppeltsfield 100 Year Old Para Liqueur took out the very top award and with other Rutherglen Muscat houses scoring 97 points or better it was a very pleasing result for the region. It was interesting to note that in book the Rare Muscat also received 99 out of 100.

WineState Magazine – NE Victoria Tasting

Old Vine Muscat - 3 Stars

INTERNATIONAL RECOGNITION

Stephen Tanzer's Int. Wine Cellar (USA)

Rare Muscadelle 95pts
 Rare Muscat 95pts
 Special Muscadelle 94pts
 Grand Muscat 93pts
 Rutherglen Muscadelle 91pts
 Rutherglen Muscat 90pts

Wine Spectator (USA) Harvey Steinman

Rare Muscat 98
 Rare Muscadelle 95

2014 Wine Spirits Review (USA)

Rare Muscat 94

WHAT MAKES FOOD TASTE GOOD?

Have you ever noticed that sometimes it's simple dishes that are the most utterly enjoyable? If you've never thought about it before, just take a minute to close your eyes and think about great food you've had in the past.

Is the mental picture you've conjured up set in a grand restaurant full of heavy oak furniture and starched tablecloths with everyone feeling as though everyone should be speaking in hushed tones?

Is it perhaps an exquisite dish which had been described in almost clinical detail by a seriously trendy young thing and which turned out to be a couple of small morsels in the centre of a whacking great plate that lingers in your memory ... even though you had to have a snack afterwards because you were still hungry? Or was it the memory of lots of happy chatter as you tucked into your Mum's roast lamb with lashings of rich gravy you recall with great fondness?

On a personal level I have to say the mere thought of my Gran's scrambled eggs or freshly toasted crusty bread with real butter spread right to the very edges and cut into 'soldiers' to dip into a soft boiled egg is very appealing!

Thanks to all the glossy mags and cooking shows it's hard to think of a time when we've not been as well informed, adventurous and mindful as we are now, about what and how we eat, especially when we're out. There will need to be some serious attention paid to Kids Menus as well. Gone are the days when small children will be impressed with chicken nuggets!

Clever restaurateurs recognise that it's not only great food, wine and service their patrons are looking for, after all, no one is going to be happy with a meal that is comparable to what we'd have at home. They understand that when paying out our cold, hard ready, we expect much more than just filling our tummies.

It would be really nice just to be spoilt a little, engulfed by a sense of occasion and made to feel special for a couple of hours. That would be enough to sustain us during all those times we're serving up meat and three veg!

YOU TASTE - YOU TALK - WE LISTEN

One of our most memorable lunchtime discussions was about which wine goes best with pizza. Initially Andrew and Laurie were in firm agreement that a big red was definitely the way to go. However, the conversation became way more animated when we realised that as far as Laurie is concerned 'Meat Lovers' pizza is where it starts and ends.

But what about the old Hawaiian, Satay Chicken or a gourmet selection such as Andrew's "Smooched potato, Gorgonzola, Sage and Rosemary pizza" then?

Which wine transforms your lamb chops, a souvlaki or a Chiko Roll from a tasty meal into a veritable feast?

Yes, we want to know what you think! This is your chance to become a wine critic! Obviously it would be fantastic if a Chambers wine is your go-to choice, but we're very keen to know about any wines you, your family and friends enjoy with different foods. And, for a bit of extra fun, we're inviting you to record your tasting session and email the video to chambers@chambersrosewood.com.au and we will feature a selection on our Facebook page.



*Responsive marketing from the Chinese -
A Luis Suarez bottle opener.*



Optimal safety at an affordable price!

I danced like no one was watching
but someone was watching,
thought I was having a seizure
and called an ambulance!

CHECK THESE OUT

- This online video campaign from Drinkwise 'How to Drink Properly' targets 18 to 24 year olds and aims to change the binge drinking culture of young people. Warning – please be aware the messages are presented "in their own language" so may cause offence.
- Some very clever drawings to ponder over a glass of wine <http://inspireamaze.com/these-29-clever-drawings-will-make-you-question-everything-wrong-with-the-world/>
- Ever wanted to know who owns all those wine labels? Check out Winemaker Sarah Collingwood's list at <http://whomakesmywine.com.au/thelist.html> to find out if it's Coles or Woolworths

ARROZ DOCE

The years have not diminished fond memories of eating this delicious dessert from small dishes in a noisy little café in Lisbon when I was 18, but my pronunciation “ar-Oz doze” may be a little off the mark.

I’m delighted the lovely people at the Australian Good Food and Travel Guide have kindly given their permission for us to use both the recipe and the image.(www.agfg.com.au)

The Portuguese eat this dessert cold and, if you are after an authentic look, sprinkle cinnamon in a criss-cross pattern across the top of the dessert.

Ingredients

4 cups water
1 cup long grain rice
1 cinnamon stick (plus more for serving)
6 cups milk
400 ml sweetened condensed milk
Star anise

Method

In a saucepan, pour water over the rice and cinnamon stick. Cook until the rice absorbs all the water, adding water as needed until the rice is well cooked. Remove cinnamon stick. In a separate saucepan, place fresh milk and condensed milk and bring to boil. Add cooked rice to the milk. Cook the rice pudding for five more minutes or until it has thickened. Pour rice pudding into custard cups and sprinkle with cinnamon. Serve with cinnamon sticks and star anise.



“People are like stained glass windows: they sparkle and shine when the sun is out, but when the darkness sets in their true beauty is revealed only if there is a light within.”

Elisabeth Kubler-Ross, psychiatrist and author (1926-2004)

THE MORALITY OF DISHONESTY

Robbers entered a bank in a small town. One of them shouted: “Don’t move! The money belongs to the bank. Your lives belong to you.” Immediately all the people in the bank laid on the floor quietly and without panic. This is an example of how the correct wording of a sentence can make everyone change their view of the world.

One woman laid on the floor in a provocative manner. The robber approached her saying, “Ma’am, this is a robbery not a rape. Please behave accordingly.” This is an example of how to behave professionally, and focus on the goal.

While running from the bank the youngest robber (who had a college degree) said to the oldest robber (who had barely finished elementary school): “Hey, maybe we should count how much we stole.” ? The older man replied: “Don’t be stupid. It’s a lot of money so let’s wait for the news on TV to find out how much money was taken from the bank.” This is an example of how life experience is more important than a degree.

After the robbery, the manager of the bank said to his accountant: “Let’s call the cops and tell them how much has been stolen.” “Wait”, said the Accountant, “before we do that, let’s add the \$800,000 we took for ourselves a few months ago and just say that it was stolen as part of today’s robbery.” This is an example of taking advantage of an opportunity.

The following day it was reported in the news that the bank was robbed of \$3 million. The robbers then counted the money, but they found only \$1 million so they started to grumble. “We risked our lives for £1 million, while the bank’s management robbed two million dollars without blinking? Maybe its better to learn how to work the system, instead of being a simple robber.” This is an example of how knowledge can be more useful than power.

TASTING NOTES

2012 Light Muscat

This wonderfully light, sweet, and vibrant still Moscato style wine picked up a Bronze medal at the 2013 Rutherglen Wine Show. It is a versatile and particularly easy drinking style packed with bountiful floral fruit characters of rose petal and musk sticks.

The fresh fruit aromas and light, crisp flavours provide wonderful food matching possibilities at just 7% alcohol.

2009 Roussanne

An aged wine at a very special price!

Pronounced ROO-sahn, the name is derived from the French word for the russet-brown colour of the ripened grapes. Even though it has been grown in Australia for more than 100 years, you may not be that familiar with this variety from the Rhone valley, France. It comes with an impressive reputation as one of the noblest white grape varieties and is often a major constituent of the six permitted grapes used to make the famous Chateauneuf-du-Pape white wines.

The fruit was picked in February 2009 and, after being fermented in stainless steel, it was matured for a further 4 months on the yeast lees. The high temperatures experienced in 2009 have resulted in the deep golden colour which is complemented by the extra depth and complexity derived from the time on yeast lees.

Drinking well now with continual improvement anticipated until 2019. A good match for with Tempura seafood dishes and crisp salads.

MUSCADELLE ON HIGH



Steve Underwood was delighted to be able to enjoy not only the good service but also a glass or two of Chambers Rutherglen Muscadelle during a recent Virgin Australia flight to America.

He's established a reputation as an excellent one man trade delegation racking up an unprecedented number of brownie points by sharing his stash of good Aussie wine and Tim Tams.

No doubt he'll be invited back soon!

SEASONAL DEALS

SWIRL SNIFF SAVOUR

3 bottles x 2009 Chardonnay
3 bottles x 2012 Light Muscat
3 bottles x 2009 Shiraz
1 bottle x 2011 Walnut Muscat
1 bottle x Rutherglen Muscadelle
1 bottle x 2003 Old Cellar
\$150 plus freight

RAC'N REDS

4 bottles x 2011 Cabernet Sauvignon
4 bottles x 2007 Merlot
4 bottles x 2008 Anton Ruch
\$175 plus freight

C'MON AUSSIE C'MON

6 bottles x 2009 Bill's Ambrosia
6 bottles x 2006 Cabernet Merlot
\$90 plus freight
ROUSSE WHO?
1 dozen x Roussanne (Cleanskin)
\$65 plus freight

MEDAL MAKERS

6 bottles x Rosewood Red
6 bottles x Rosewood White
\$65 plus freight

FIRST, THIRST & FINEST

1 x 2 litre flagon Muscat
1 x 2 litre flagon x Muscadelle
1 x 2 litre flagon x Mt Carmel
1 x 2 litre flagon x Tawny
\$130 plus freight

LIMITED STOCK - BE QUICK

6 bottles x 2005 Shiraz & Blue Imperial
6 bottles x 2006 Shiraz & Blue Imperial
\$130 plus freight

COMING EVENTS

Rutherglen Farmers Market

Second Sunday of every month

Join us in the Lions Park where you'll find over 25 stalls offering a selection of fresh seasonal fruit and vegetables, olives, honey, freshly baked sweets, plants and native flowers and much more. Don't forget to pick up an egg and bacon roll or a sizzled sausage at the Lions stall – you'll probably find Laurie or Roberta there.

The Rutherglen Wine Show

18-26 September 2014

A highlight of the Australian wine industry calendar, this event also includes opportunities for the general public to participate. You'll need to get in quickly if you'd like to be involved in either the public tasting on the Friday evening and/or the presentation dinner on the Saturday night. See www.rutherglenwineshow.com.au for full details.

Tour de Rutherglen

Saturday-Sunday 4 & 5 October 2014

This year's Tour de Rutherglen cycling event will give participants a chance to have a deeper look at the world of the Vigneron. On the first day you'll enjoy breakfast at the Golf Club, lunch at Cofield's Winery followed by a chance to see how sparkling wines are made. Back on your bike and it's over to Chambers so Stephen can share some information on setting up a wine barrel. For complete details and bookings contact the Rutherglen Information Centre (02) 6033 6306 or at info@rutherglenvic.com

Vino Paradiso 31 October

2 November - 2 Locomotive Street Eveleigh

Stephen will be attending this three-day interactive food, wine, cider and beer festival - look out for him at Stall 118 at the Australian Technology Park venue.

Vol 63 - 2014 ORDER FORM

☎ (02) 6032 8641 📠 02 6032 8101 📧 chambers@chambersrosewood.com.au
 www.chambersrosewood.com.au P O Box 8 Rutherglen 3685

Title _____ First Name _____ Surname _____
 Phone No (____) _____ Email _____
 Home Address _____ State _____ Postcode _____
 Delivery Address (if different from above) _____ State _____ Postcode _____
 Is there somewhere we can leave your order if no one home? _____

FREIGHT RATES Per Item		PLEASE NOTE THE FOLLOWING DETAILS	
Victoria	\$12	★ Mixed dozens can be shipped	
New South Wales	\$15	★ Flagons: up to 6 to a carton	
ACT	\$15	★ Payment must be forwarded with the order	
South Australia	\$15	★ Prices may vary without notice	
Queensland	\$18	★ The following bulk wines are available in 23 1/2 litre Containers— P.O.A.	
Tasmania	\$25	• Rosewood Ruby • Rosewood Tawny • Mt Carmel	
Western Australia	\$25	• Rutherglen Muscat • Rutherglen Muscadelle	
Northern Territory	\$25	★ \$10 Refundable Security Deposit for Containers	
		★ We are happy to quote for the supply of unlabelled wines (cleanskins) for special occasions such as weddings & anniversaries	

WHITE TABLE WINES	Bottle	Dozen	Deals	Qty	Total
2012 Rosewood White (Dozens = Cleanskin)	\$7		\$65♥		\$
2012 Riesling	\$12		\$120♥		\$
2009 Roussanne (Dozens = Cleanskin)	\$7		\$65♥		\$
2004 Gouais	\$10		\$100♥		\$
◆ 2010 The Family (Gouais, Riesling & Traminer)	\$12		\$120♥		\$
2009 Chardonnay	\$12		\$120♥		\$
2012 Light Muscat (Bronze Medal)	\$10		\$100♥		\$
2011 Noble Muscadelle (Bronze Medal)	\$15	\$180			\$
RED TABLE WINES					
NV Rosewood Red (Dozens = Cleanskin)	\$7		\$65♥		\$
2009 Bill's Ambrosia (Rosé style)	\$10		\$100♥		\$
● 2006 Blue Imperial	\$15		\$150♥		\$
2009 Shiraz	\$15		\$150♥		\$
● 2005 Shiraz & Blue Imperial	\$10		\$100♥		\$
2011 Cabernet Sauvignon (French Oak)	\$15		\$150♥		\$
2006 Cabernet Merlot	\$10		\$100♥		\$
2008 Anton Ruch (Shiraz Mondeuse)	\$20	\$240			\$
2004 Sparkling Shiraz	\$20	\$240			\$
2007 Merlot	\$15		\$150♥		\$
Sub Total				\$	

FORTIFIED WINES	Bottle	Flagon	Qty	Total
Dry Flor Apera	\$16			\$
Sweet Amber Apera	\$17			\$
Rutherglen Cream	\$17	\$35		\$
Rutherglen Ruby	\$12	\$25		\$
Rutherglen Tawny	\$12	\$25		\$
Rosewood Old Tawny	\$20			\$
Mt Carmel	\$17	\$35		\$
1999 Vintage Ruby	\$15			\$
2003 Old Cellar (Vintage)	\$20			\$
Muscadelle (Rutherglen)	\$17	\$35		\$
Muscat (Rutherglen)	\$18	\$36		\$
2011 Walnut Muscat	\$18			\$
Old Vine Muscat (375ml) (Classic)	\$20			\$
Old Vine Muscadelle (375ml) (Classic)	\$55			\$
Grand Muscat (375ml)	\$55			\$
Special Muscadelle (375ml)	\$100			\$
◆ Rare Muscat (375ml) Unavailable	\$250			\$
Rare Muscadelle (375ml)	\$250			\$
SEASONAL DEALS	Price	Qty	Total	
Swirl, Sniff & Savour	\$150			\$
Rac'n Reds	\$175			\$
C'mon Aussie C'mon	\$90			\$
Rousse Who?	\$65			\$
Medal Makers	\$65			\$
First, Thirst & Finest	\$130			\$
Limited Stock	\$125			\$
Drum Deposit / Other				\$
Freight (See details top left)				\$

Electronic Transfer now available:
NAB Account Chambers Rosewood Vineyards
BSB 083 820 Account No. 46206 5247
Please remember to identify Payee

Cheque / Money Order Mastercard Visa
 _____ Expiry ____ / ____ Signature _____ **TOTAL \$** _____

Please tick to certify you are over 18 years of age **New Customer** **Existing Customer**

♥ = 12 bottles for the price of 10 ◆ = Change since last newsletter ● = Low Stock