

# CHAMBERS



## Rosewood Vineyards

Vol.64 2014

☎ 02 6032 8641 📠 02 6032 8101 📧 PO Box 8 Rutherglen 3685 📧 chambers@chambersrosewood.com.au

Barkly Street Rutherglen Victoria 3685, AUSTRALIA

Editor - Roberta Horne



### **MAY YOUR TROUBLES BE LESS, MAY YOUR BLESSINGS BE MORE, MAY NOTHING BUT HAPPINESS COME THROUGH YOUR DOOR!**

Here we are once again sliding towards the end of the year at an ever increasing pace!

It's certainly been a full and exciting year in which we've enjoyed greeting lots of you who've called into the cellar door and perhaps you've managed to catch up with Bill and Wendy, Stephen or Laurie when they've been out and about at tastings all over the country.

Things here are much the same although we do have some posh new benches in the tasting hall and there are a couple of new puppies learning the ropes.

There are in fact three newbies for you to meet ... Rastus is now the senior member and Stephen's dog, Rory, is second in command. Young Renny Red didn't get off to a very good start after falling off the ute and having to have a plate inserted into her leg. It hasn't slowed her too much at all - she's still able to keep up with Andrew's lanky black dog Cork and the other black dog Jet.

As always we feel very fortunate to have such a strong connection with our loyal customers and an ever increasing band of new devotees. We wish you the very best of this Season as we take time to reflect on our blessings and give thanks for the many kindnesses we receive. We trust you will accept our kind regards and sincere wishes for peace and understanding along with the hope for a happy, healthy and joyful time with your loved ones where ever you may be.

From the whole Chambers Family and everyone else here at Rosewood.

### **HAVE YOU EVER WONDERED HOW HE DOES IT?**

So many countries and all those chimneys to climb down! All that pressure to deliver the right gift, to the right child before they wake - what a logistical nightmare for poor old Santa!

We've just had a quick call from him to thank us for our efforts last year in spreading the word about his preference for Muscat. He was most appreciative and says he is feeling much better now that his lactose intolerance is under control.

He has of course, heard of our excellent reputation for prompt delivery and we're very flattered as he has asked for our assistance with scheduling for this year's run.

Laurie has crunched some numbers, we've asked Australia Post and the Fastway boys for some advice and we're pretty confident we have the sound solution.

An historic BBP (Bipartisan Bi-Polar Partnership) has been established between the North Pole and Australia's Antarctic base at Mawson. A converted aircraft hanger will now warehouse half the gift inventory plus accommodate a secondary sleigh and an extra reindeer team.

In future instead of darting all over the place Santa will refuel and restock at each pole and take advantage of the rotation of the earth as he travels either due South or due North making his deliveries.

The environmental impact study, showing massive improvements in the carbon offset for Santa's reduced footprint, was endorsed in mid November with the full support of the SLHU (Santa's Little Helpers Union) so all parties are confident of a smooth transition to the new program.



**“No drug, not even alcohol, causes the fundamental ills of society. If we’re looking for the source of our troubles, we shouldn’t test people for drugs, we should test them for stupidity, ignorance, greed, and love of power.”**

*P J O’Rourke*

## **TASTES OF RUTHERGLEN FESTIVAL - Labor Day Weekend 7 & 8 March 2015**



Louisa Morris will be presenting a fabulous Tasting Platter each day, featuring as always, a selection of her very best cakes and using only the finest of locally sourced ingredients she can find.

If you’re going to be sharing the platter you will need to have a serious plan of attack. What to start with? Personally I’d go with the Salted Caramel Macaron, then the to-die-for Fig and Raspberry Tart. You probably wouldn’t want to miss the scrumptious little Lemon Tart or the Salted Caramel Chocolate Tart ... perhaps you’d best have one to yourself!

Stephen has assembled a couple of different wine options for you to consider. You can choose either the chilled 2011 Noble Muscadelle or 2012 Walnut Red, which ever you prefer and maybe there’ll be another one or two that might take your fancy.

Take the opportunity to have some time ‘Out The Back With Bill’ This is your chance to have a good chat as you look at some back vintages with the legendary man himself. The \$5 per person chage is fully refundable if you make a purchase.



From noon ‘til 5pm both days talented local musicians ‘Something Velvet’ will entertain you with everything from sultry renditions of Missy Higgins and Norah Jones to Leonard Cohen and Johnny Cash.

While you’re here check out the entries in our Junior Art Competition and cast your vote for your favourite piece. With so many of our iconic images gone or fading the ‘Made In Australia’ theme is bound to bring out some interesting expressions.

**“A successful marriage requires falling in love many times,  
always with the same person.”**

*Mignon McLaughlin*

## **NEW RELEASES**

*Both of Stephen's beaut new wines have bucket loads of versatility! The red, a classic flavourite, will tick lots of boxes and we're right on trend with the sparkling white style as half of Australia's wine consumers enjoy it at least once a week. It's the perfect choice for so many occasions and different dishes.*

### **2012 Grenache**

The visual appeal of the wine's garnet red hues is further enhanced by aromas of cherry and strawberry with a delicate savoury note. With its vibrant fruit, generosity of flavour and length this is a very food friendly wine. Some matches include pork and rabbit or maybe game birds with a fruit glaze or spicy marinade.

### **2010 Sparkling Chardonnay**

The wine has developed a lovely golden straw colour. The aroma consists of green apple and toasty brioche; the first a character strongly associated with this style, the second from an extended maturation on yeast lees.

The apple and yeast characters follow through to the palate combining with crisp acid and just a hint of oak. The fine and persistent beads aid the flavour length and the slightly creamy mouth feel.

Although recent French research suggests a slightly warmer serving temperature to prolong the effervescence, we recommend the traditional 5 to 10 degrees C to best suit this wine.

- The quality of sparkling wine is judged by its 'mousse' - the size of the bubbles, the smaller the better, and the persistence of the bubbles, the longer they last, the better.
- Avoid washing your glassware in detergent to keep those bubbles as active as possible
- Tilt the glass as you pour to maximize the bubbles
- Our wine has a crown seal closure but should you be serving a traditional cork - stoppered Champagne please be gentle with the bottle when removing the cork.

## **TIME FOR A LITTLE FUN:**

- A very entertaining commercial: <http://safeshare.tv/w/IEgQqEQmpJ>
- You won't have to hide this this rather snappy dispenser if you're a covert cask wine drinker: <http://www.architonic.com/pmsht/bag-in-box-wine-dispenser-p-o-m-stockholm/1031196>
- Learn the proper way to cut cake and keep it fresh: <http://www.womenshealthmag.com/nutrition/how-to-cut-cake>
- Your chance to pick up some good ideas for your next home renovations: <http://www.eglobaltravelmedia.com.au/house-would-suit-henry-ford-to-t/>
- Funny Taxi Driver Experience [http://www.chambersrosewood.com.au/media/Aussie\\_taxi\\_driver.mp4](http://www.chambersrosewood.com.au/media/Aussie_taxi_driver.mp4)



- A nifty little trick you can use when you next need to slice tomatoes in half - just use two plastic lids and slice through the middle.
- Congratulations J & P Wise of Tasmania you are the winners of this quarter's draw. Please ring us on 02 6032 8641.

*God Said, "Adam, I want you to do something for Me." Adam Said, "Gladly, Lord, what do you want me to do?" God Said, "Go down into that Valley." Adam said, "What's a valley?" God explained it to him. Then God said, "Cross the River." Adam said, "What's a River?" God explained that to him, and then said, "Go over to the Hill...." Adam said, "What is a Hill?" So, God explained to Adam what a hill was. He told Adam, "On the Other side of the Hill you will find a Cave." Adam said, 'What's a Cave?' After God explained, He Said, "In the cave you will find a woman." Adam said, "what's a Woman?" So God explained that to him, too. Then, God said, 'I want you To Reproduce.' Adam said, "How do I do that?" God first said (under His breath), "Geez....." And then, just like everything else, God explained that to Adam, as well. So, Adam goes down into the valley, across the river, and Over the hill, Into the Cave, and finds the Woman. Then, in about five minutes, he was back. God, His patience wearing thin, said angrily, "What is it now?" And Adam said.... "What's a Headache?"*

## A SHERRY BY ANY OTHER NAME

If this example from Stephen Cross's first catalog is anything to go by, we're certain his new venture at the Castlemaine Central Wine Store is going to be a great success!

Apera is indeed the name we now use for the Sherry styles. As indicated by its name, Dry Flor Apera, the first in the line up, is dry and which along with the Aged Dry Flor has traditionally been served as a pre dinner drink. This is because dry flavours stimulate the appetite.

If you enjoy flavours that are more middle of the road, you may prefer our medium palate Apera, Sweet Amber, which was previously known as Oloroso.

Cream Apera is the sweetest of this group of fortified wines and, like all the others, can be served at room temperature or chilled if preferred to match with many different dishes - it's fun to experiment!

**Something for Nanna this Christmas**

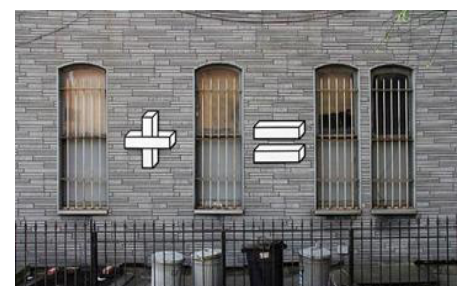
**"In my day it was called Sherry"**  
**Chambers Dry Flor (Apera)**  
 A fine Australian fortified... just like Nanna!  
 Available in store now



**Kung Foo Street Art**



**Is that a star I see over that hill?**



**Yes, indeed it does.**



## SANTA SENSITIVE DEALS

### TURKEY TALK

2 bottles x 2010 Sparkling Chardonnay  
2 bottles x 2004 Sparkling Shiraz  
4 bottles x 2012 Grenache  
4 bottles x 2009 Chardonnay  
\$185 plus freight

### STICKY STOCKING STUFFERS

1 bottle x 2011 Noble Muscadelle (375ml)  
1 bottle x Old Vine Muscat (375ml)  
1 bottle x Rutherglen Muscat (375ml)  
1 bottle x Rutherglen Muscadelle (375ml)  
1 bottle x Grand Muscat (375ml)  
1 bottle x Old Vine Muscadelle (375ml)  
\$175 plus freight

### SLEIGH IT AGAIN

6 bottles x Rutherglen White (Cleanskin)  
6 bottles x Rosewood Red (Cleanskin)  
\$65 plus freight

## DRUNKEN SQUID

This recipe is adapted from one found in an Epicurious magazine 3 or 4 years ago. Serve as a quick and tasty snack, entrée or with a nice salad for main course but be sure not to overcook it otherwise it will take on inner tube qualities!

Marinade: 1/4 cup olive oil 1/4 cup dry Apera (Sherry) 6 cloves garlic, minced 1 tblsp dried oregano 1 tsp red pepper flakes 1 tsp teaspoon paprika 1/2 tsp salt

Method: Clean and trim a kilo of baby octopus or squid then whisk the marinade ingredients in a large bowl. Add the seafood, cover and marinate in the refrigerator for at least 4 hours. Preheat BBQ or grill to medium hot then grill quickly by placing the marinated seafood onto a well oiled perforated grill tray. Turn after 2 minutes then continue cooking until almost opaque all the way through and crisp around the ends. When ready to serve, dress with olive oil and chopped parsley.



## QUESTIONS, QUESTIONS, QUESTIONS

*Only two people were brave enough to “fess up” that they didn’t know what was wrong with the depiction of Adam and Eve on page 3 of our last issue. Go back and have a closer look, particularly at the waists ... you will see they both have navels!*

### ANOTHER ONE FOR YOU TO CONSIDER

If walking is good for your health, the postman would be immortal. Whales swim all day, only eat fish and drink water, but they’re still fat. A rabbit runs and hops around all the time and only lives for 15 years, while a tortoise, which doesn’t do much at all, lives for 150 years. So then ... why are we constantly being told to exercise??

**Available until 31 January Unless sold out beforehand**

### SUMMER SWEETIES

4 bottles x 2012 Light Muscat  
4 bottles x 2009 Bill’s Ambrosia  
4 bottles x 2011 Walnut Muscat  
\$130 plus freight

### RUDOLPH’S REDS

4 bottles x 2005 Blue Imperial  
4 bottles x 2006 Blue Imperial  
2 bottles x 2001 Shiraz  
2 bottles x 2000 Cabernet Sauvignon  
\$180 plus freight

### WEIRD, WHITE & WONDERFUL

4 bottles x 2014 The Family  
4 bottles x 2012 Chardonnay x  
4 bottles x 2005 Gouais xx  
\$130 plus freight

x = Special Release

xx = New Release

**“ ... do not be impressed by the label on the bottle, simply enjoy the product and choose a wine that suits the occasion.”**

*Internationally renowned wine judge Fongyee Walker*

## **MORE NEWS FROM TAVENDERS**

*Sandra Crawley has added a couple of new items to her popular range of Tavenders dressings and sauces. All her products are Gluten Free, Lactose Free, Egg Free and OK for Vegans. She also uses modified cornstarch and white vinegar.*

### **Beetroot & Poppyseed Dressing**

Lift your salads to new heights with the fabulous Retro colour and slightly earthy flavour of beetroot accentuated with a perfect blend of wine vinegar, sweetness, oil and poppyseeds.

### **Onion & Poppyseed Dressing**

Back by popular demand, you'll want to pour this one over everything - any salad, with leafy greens, pan fried haloumi, sauteed string beans, a perfect avocado...umm mmm!

### **Nut Free Dukkah**

What a clever and refreshing new balance of flavours in Sandra's latest creation! Roasted chickpeas combined with sesame seeds and spices plus the gentle tang of lemon make this Dukkah a real treat for your taste buds.



# Vol 64 - 2014 ORDER FORM

 (02) 6032 8641 
  02 6032 8101 
  chambers@chambersrosewood.com.au  
[www.chambersrosewood.com.au](http://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
<p><b>Victoria</b> \$12  <b>New South Wales</b> \$15  <b>ACT</b> \$15  <b>South Australia</b> \$15  <b>Queensland</b> \$18  <b>Tasmania</b> \$25  <b>Western Australia</b> \$25  <b>Northern Territory</b> \$25</p>	<ul style="list-style-type: none"> <li>★ Mixed dozens can be shipped</li> <li>★ Flagons: up to 6 to a carton</li> <li>★ Payment must be forwarded with the order</li> <li>★ Prices may vary without notice</li> <li>★ The following bulk wines are available in 23 1/2 litre Containers— P.O.A.                             <ul style="list-style-type: none"> <li>• Rosewood Ruby • Rosewood Tawny • Mt Carmel</li> <li>• Rutherglen Muscat • Rutherglen Muscadelle</li> </ul> </li> <li>★ \$10 Refundable Security Deposit for Containers</li> <li>★ We are happy to quote for the supply of unlabelled wines (cleanskins) for special occasions such as weddings &amp; anniversaries</li> </ul>

	Bottle	Dozen	Deals	Qty	Total		Bottle	Flagon	Qty	Total
<b>WHITE TABLE WINES</b>						<b>FORTIFIED WINES</b>				
2012 Rosewood White ( <i>Dozens = Cleanskin</i> )	\$7		\$65♥		\$	Dry Flor Apera	\$16			\$
2012 Riesling	\$12		\$120♥		\$	Aged Dry Flor Apera (375ml)	\$25			\$
2009 Roussanne ( <i>Dozens = Cleanskin</i> )	\$7		\$65♥		\$	Sweet Amber Apera	\$17			\$
♦ 2005 Gouais	\$12		\$120♥		\$	Rutherglen Cream Apera	\$17	\$35		\$
♦ 2014 The Family ( <i>Gouais, Riesling &amp; Traminer</i> )	\$12		\$120♥		\$	Rutherglen Ruby	\$12	\$25		\$
2009 Chardonnay	\$12		\$120♥		\$	Rutherglen Tawny	\$12	\$25		\$
2012 Light Muscat ( <i>Bronze Medal</i> )	\$10		\$100♥		\$	Rosewood Old Tawny	\$20			\$
♦ 2010 Sparkling Chardonnay	\$25	\$300			\$	Mt Carmel	\$17	\$35		\$
2011 Noble Muscadelle ( <i>Bronze Medal</i> )	\$15	\$180			\$	1999 Vintage Ruby	\$15			\$
<b>RED TABLE WINES</b>						2003 Old Cellar ( <i>Vintage</i> )	\$20			\$
NV Rosewood Red ( <i>Dozens = Cleanskin</i> )	\$7		\$65♥		\$	Muscadelle ( <i>Rutherglen</i> )	\$17	\$35		\$
2009 Bill's Ambrosia ( <i>Rosé style</i> )	\$10		\$100♥		\$	Muscata ( <i>Rutherglen</i> )	\$18	\$36		\$
♦ 2012 Grenache	\$15		\$150♥		\$	2011 Walnut Muscat	\$18			\$
2009 Shiraz	\$15		\$150♥		\$	Old Vine Muscat (375ml) ( <i>Classic</i> )	\$20			\$
2007 Cabernet Sauvignon ( <i>French Oak</i> )	\$15		\$150♥		\$	Old Vine Muscadelle (375ml) ( <i>Classic</i> )	\$55			\$
2006 Cabernet Merlot	\$10		\$100♥		\$	Grand Muscat (375ml)	\$55			\$
2008 Anton Ruch ( <i>Shiraz Mondeuse</i> )	\$20	\$240			\$	Special Muscadelle (375ml)	\$100			\$
♦ 2004 Sparkling Shiraz	\$25	\$300			\$	Rare Muscat (375ml)	\$250			\$
2007 Merlot	\$15		\$150♥		\$	Rare Muscadelle (375ml)	\$250			\$
<b>Sub Total</b>	<b>\$ _____</b>					<b>SEASONAL DEALS</b>	<b>Price</b>	<b>Qty</b>	<b>Total</b>	
						Turkey Talk	\$185		\$	
						Sticky Stocking Stuffers	\$175		\$	
						Sleigh it Again	\$65		\$	
						Summer Sweeties	\$130		\$	
						Rudolph's Reds	\$180		\$	
						Weird, White & Wonderful	\$130		\$	
						<b>Drum Deposit / Other</b>			\$	
						<b>Freight (See details top left)</b>			\$	

**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  **Sub Total B/F \$ \_\_\_\_\_**

----- / ----- 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