



CHAMBERS *Rosewood Vineyards* *Rutherglen*

Vintage Report - Stephen Chambers-6th Generation - Winemaker



With a wet spring and a summer which saw no real significant heat events harvest began on February 14th. We have not started this late in February since 2005 and 2006 vintages. This later start gave us the opportunity to get the winery all

cleaned and ready in preparation and enable Lily (Guanli) Chan; an Adelaide University student, and Jose Imbarre Lemp ; our friendly Chilean to settle into the routine.

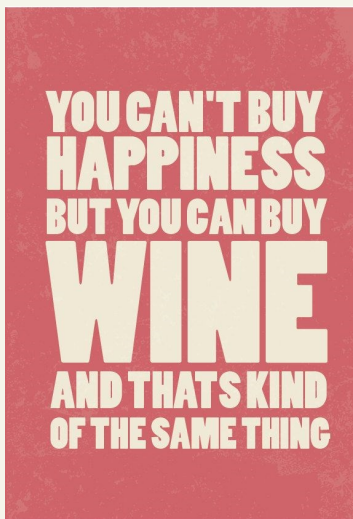
This year the vintage has been more traditional in terms of how the various varieties were picked. With the white varieties such as Chardonnay, Palomino and Riesling harvested and then a slight gap before the commencement harvesting of our red varieties beginning with Shiraz.

We have found that the overall quality of the fruit has been excellent with great aromatics and fantastic colour. Most of the table winemaking has been performed by Andrew McLeod and he has done a fantastic job coordinating the cellar team of Jose and Lily. Stephen has been providing oversight and concentrating on the fortified wines; he has been working what could be best described as weird hours starting from anytime from 10pm to 5.30am.

In terms of the fortified wines we made plenty of Tawny base from bleed off from the red ferments. While the tonnage has been lower for the Muscat we have been

reasonably happy with the aromatics and the ripeness obtained; up to 19 baumé in a couple of cases. At the time of writing we are still in midst of harvesting the Muscadelle, but all current indications are that this will be one of the better vintages for this varietal over the last few years.

Thanks must also go to the vineyard crew of Robert Renshaw, Wayne Petrie and our harvester walkers including Michael Chambers and Colin Chambers.



This saying has been used copious amounts around here, only because it is so true. But please make it a Rutherglen Wine, whenever humanly possible.

SPECIAL POINTS OF INTEREST:

- Winery Walkabout 10th & 11th June 2017
- Good Food and Wine Show Melbourne 2nd -4th June Sydney 23rd—25th June

Durif is primarily used to make spicy, full flavoured age-worthy dry red wines, and also finds its way into many blends, working particularly well with Shiraz. You will also find it utilized in sparkling red wines, and as a key component of the regions famed Vintage and Tawny style fortified wines

Durif seems to be the wine of choice for a number of our customers in the latter months.

With the 2014 Vintage a quick sell out, we have very limited supply of our latest 2015 Vintage on offer so be quick .

SPECIALS

VINTAGE BARGAIN
\$ 60

6 X 1999 VINTAGE RUBY

PRIME CHOICE 6 PACK
\$ 80

2 X 2004 OLD CELLAR VINTAGE
2 X 1999 RUBY
2 X WALNUT RED

THE RELATIONS
\$150

3 X 2016 THE FAMILY
3 X 2015 FAMILY
3 X 2006 GOUAIS
3 X 2012 CHARDONNAY

THE SCARLET PACK
\$120

6 X NV THUNDERBALL
6 X 2011 CAB/SAUV

VOLUME 75 ORDER FORM



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

Title _____ Given Name _____ Surname _____

Phone _____ Email _____

Home Address _____ State _____ Postcode _____

Delivery Address (if different from above) _____ State _____ Postcode _____

Where to leave if not home _____

PLEASE NOTE THE FOLLOWING DETAILS

- ★ Mixed dozens can be shipped
- ★ Flagons: up to 6 to a carton
- ★ Payment must be forwarded with the order
- ★ Prices may vary without notice
- ★ **Bulk Wines** are available **Ruby, Tawny, Muscat, Muscadelle & Mt Carmel** in 23 1/2 litre containers— P.O.A.
- ★ \$10 Refundable security deposit for containers
- ★ We are happy to quote for the supply of unlabelled wines (cleanskins) for special occasions such as weddings and anniversaries

Electronic Transfer available:
NAB Account Chambers Rosewood Vineyards
BSB 082-406 Account No. 46206 5247
Please remember to identify Payee

FREIGHT RATES - Per Item

Victoria	\$13
New South Wales	\$16
ACT	\$16
South Australia	\$16
Queensland	\$19
Tasmania	\$26
Western Australia	\$26
Northern Territory	\$26

WHITE TABLE WINES

	Qty	Bottle	Doz	Deals	T _{total}
2013 Rosewood White (Dozens =Cleanskins)	___	\$7		\$65	___
2008 Roussanne	___	\$10		\$100	___
2006 Gouais	___	\$15		\$150	___
2012 Chardonnay	___	\$15		\$150	___
2015 The Family	___	\$15		\$150	___
2016 Moscato	___	\$10		\$100	___
2010 Sparkling Chardonnay	___	\$20	\$240		___
2011 Noble Muscadelle (Bronze Medal)	___	\$15		\$120	___

RED TABLE WINES

NV Rosewood Red (Dozens =Cleanskins)	___	\$7.5		\$70	___
2016 Bill's Amrosia (Sweet Red)	___	\$10		\$100	___
2012 Grenache	___	\$15		\$150	___
2011 Cabernet Sauvignon (French Oak)	___	\$13		\$130	___
2010 Shiraz	___	\$15		\$150	___
2010 Anton Ruch (Shiraz Mondeuse)	___	\$20	\$240		___
NV Thunderball Red	___	\$12		\$120	___
2015 Durif LIMITED STOCK	___	\$25	\$300		___
2013 Sparkling Shiraz Durif	___	\$20	\$240		___

FORTIFIED WINES

	Qty	Bottle	Qty	Flagon	T _{total}
Dry Flor Apera	___	\$16	___		___
Sweet Amber Apera	___	\$17	___		___
Rosewood Cream Apera	___	\$20	___	\$40	___
Ruby (Rutherglen)	___	\$15	___	\$30	___
Tawny (Rutherglen)	___	\$15	___	\$30	___
Rosewood Old Tawny	___	\$20	___		___
Mt Carmel	___	\$20	___	\$40	___
1999 Vintage Ruby	___	\$15	___		___
2004 Old Cellar Vintage	___	\$20	___		___
2012 Walnut Red	___	\$20	___		___

2013 Walnut Muscat	___	\$20	___		___
Muscat (Rutherglen)	___	\$20	___	\$40	___
Old Vine Muscat	___	\$25	___		___
Grand Muscat	___	\$55	___		___
Rare Muscat	___	\$250	___		___
Muscadelle (Rutherglen)	___	\$20	___	\$40	___
Old Vine Muscadelle	___	\$30	___		___
Grand Muscadelle	___	\$100	___		___
Rare Muscadelle	___	\$250	___		___

SEASONAL DEALS

	Qty	P _{rice}	T _{total}
Vintage Bargain	___	\$60	___
Prime Choice	___	\$90	___
The Relations	___	\$150	___
The Scarlet Pack	___	\$125	___
Freight	___		___
OTHER _____			

Sparkles
Call for stock availability

*Drinking good wine
with good food in good company
is one of life's most civilized pleasures*

Please circle where applicable Cheque /Money Order/Mastercard/Visa

TOTAL \$ _____

New Customer / Existing Customer Please verify you are over 18 years of age

Expiry ___ / ___ Signature _____