

CHAMBERS

Chambers Rosewood Vineyard, Barkly Street, Rutherglen VIC 3685.

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Editor: Roberta Horne

When it came, the rain was quite light and enough, with the overflow from the cellar roof, to immediately fill the dam across the road. Luckily, we have avoided the torrential downpours experienced in other areas.

The dusty fleeces of Bill's sheep no longer camouflage them against the barren land and the whole area is carpeted with fresh grass which seemed to spring up overnight. The paddocks, thankful for any moisture, have responded to the perfect conditions by producing huge colonies of mushrooms – more than we've seen for several years.

All the challenges of surviving the drought and the fires of course continue but now with the added burden of the aftermath enquiries.

The impact on the entire North East and the quiet resilience of our local communities is quite remarkable as people on the land, and those in effected businesses, steadfastly carry on "making the best of it."

Vivid green sprouts now peep from totally black and blistered tree trunks reminding us that in spite of stories of starving stock and lack of assistance to rebuild fences recovery is in progress.

We are very eager to welcome visitors back to the region to enjoy all the wonderful natural attractions and social activities on offer.

Seasonal changes are so much more apparent here – the air is different – the pace of life more relaxed and the evening skies are an absolute delight.

Take time to go for a ramble through a forest or along a creek bank. You could hire a bike and go for a spin on one of the nearby Rail Trails that cater for all levels of enthusiasm and fitness.

The days are generally sunny with crisp evenings so it's a great time of the year to tour and share with us. An ideal opportunity to revive, recharge and restock your cellar for winter

SUPER CELEBRATION

Things have come a long way since the first Winery Walkabout in 1974 when 7 wineries got together to showcase their wares. Strict licensing laws prohibited drinking on Sundays and beer was the most common drink of choice.

Now a perennial highlight of our calendar, this Queen's Birthday weekend festival is a light-hearted celebration of the great wines of our district attracting novices, connoisseurs, young and the young at heart.

Happy visitors mingle at a myriad of functions ranging from a grand Winemakers dinner on the Saturday night to a country fair in the main street and our own Bonza Breakfast on the Sunday morning.

To join in the fun you need to purchase a commemorative glass for your entrée to the 22 outlets participating this year. There is also a Walkabout Passport (valid until the end of April 2004) which you have stamped as you visit each winery. Once complete your Passport entitles you to a specially blended bottle of Collectors Series Muscat.

Mikado

Gilbert and Sullivan fans will be interested to know that Yum Yum and her friends are staging a costumed concert version of this old favourite here at the cellar door on the evening of Saturday 31 May.

Proceeds will benefit the building project at our local Community Care Centre, Glenview, and is presented by the popular Beechworth Singers.

For full booking details please see Upcoming Events on page 4. We look forward to your company.



Wine improves with age - I like it better the older I get. Unknown

Gossip & Goodies

There are a number of very exciting news items emanating from our region.

- A national, one-off Centenary medal was recently awarded to Mark Buckingham, husband of our cellar door sales assistant Jen. In his typically modest style Mark was quite surprised by this honour recognising him as "a new generation sheep breeder setting the pace for the prime lamb industry." Well done Mark – we'll bring the Blue Imperial 'round to toast your success!

- News that the daughter of long time customer and CFA Fire Chief Glen Lyons, has been selected to represent Australia provided a much needed bright spot for this popular Tallangatta Valley family after their property was ravaged by the recent fires. Seventeen year old Calista will participate in the discus throwing event in The World Youth Championships to be held in Montreal in July. Our best wishes to you all.

- A recent article from UK's Financial Times reports that online sales are increasing at a rate 15 times greater than retail shop sales.

- Only 10% of Americans drink wine regularly.

- As if all the talk about cork versus screw cap closures for wine is not enough we now hear that a Toowoomba winery is assessing interest in wine from a pull-ring can. What do you think?

- Next time you drive across the Nullabor Plain you might see some vines breaking the monotonous scenery near Nundroo. An adventurous and obviously wealthy American has planted 10 acres of grapes which he plans to water with desalinated water from the Great Australian Bight.

- There is an upside to the drought and the consequential lower yields of grapes. Despite all the new plantings it is expected that the national yield will be down this year by about 12%. Most wineries will probably make up the shortfall from reserved 2002 stocks therefore we will still be able to enjoy great wines though possibly at slightly higher prices.

- Did you know there was a website set up to track that amazing fellow we saw on our television screens during the recent war? www.welovetheiraquinformationminister.com carries a host of amusing quotes from this eternal optimist.

- **"Sometimes I think war is God's way of teaching us geography."** - Paul Rodriguez.

ARE YOU A SUPER TASTER?

Do you find yourself wondering what in the world they are talking about when you hear such descriptions as marmalade, kerosene or perhaps citrus when wine is being discussed?

Are you perplexed when you buy a bottle with medals plastered all over it only to find you just can't see what all the fuss is about? It may be that you do not have enough tastebuds to appreciate its flavours.

You would probably be quite suspicious of an article instructing you to paint your tongue with blue food dye. If however, you'd like to work out how many tastebuds you have this is what you need to do.

Developed by Yale University this simple test was used in a study looking at why some people have an acute sense of taste where others are unable to detect different flavours. You can do the test at home but I'd suggest either doing it with a group of friends or in total privacy.

Cut a 7mm wide hole from a piece of paper which is small enough to fit into your mouth then swab blue food dye over the front part of your tongue.

Using a magnifying glass and a mirror if you are on your own, hold the paper over your tongue.

Apart from looking quite comical and running the risk of fatigued facial muscles, you will in fact be able to count how many taste buds you can see within the circle. They remain pink so it is quite easy.

Register your score with us on 02 6032 8641 or at wchambers@netc.net.au before the end of August and you will be in the running to win a place in our TOP TASTER TOURNAMENT which we plan to run later in the year.

Otherwise you will have to wait until the next edition of 'Chambers' to find out how you rated.



Peddle power visitors Neil & Sue Clutterbuck sampling our wares with their friend Jan Milhinch during Tastes of Rutherglen 2003. Tiny Sue (far right) has the word GIANT emblazoned across the front of her jersey.

Tastes a Treat

Our recent Tastes of Rutherglen, held over two weekends during vintage each year, was a great success. The festival is an opportunity to sample wines of the area matched to locally produced fare. We were lucky enough to team up with one of Rutherglen's premier bed and breakfast establishments, The Bank Inn.

In a break from tradition participants enjoyed our 1997 Shiraz with Donna and Mark Bradley-Miller's warm chocoholic's delight. Sunday's choice was a velvety smooth creamy custard (panna cotta) topped with passionfruit syrup accompanied by a glass of our 1997 Autumn White.

Hopefully we will have worked the calories off by next year and can perhaps tempt you to join us.



Sharon Cocks, Carol & Bruce Nankervis, Maureen Naylor and Geoff Cocks kick their heels up to the tune of New York, New York

Our lively visitors certainly took advantage of the great entertainment provided by the ever popular 2FM (which stands for 2 Fat Men). Regulars Gordon and Hans were joined by Peter as we revisited all our favourite tunes and the more adventurous took to the floor. Does this mean they'll be called 3FM in future?



Local lasses Karla Chartres, Penny Small and Aana Nicol enjoy a work out to the Village People's YMCA with international visitors Eri Murota and Miki Tomari.

SUBSCRIBERS ONLY OFFERS

Expires 31/08 /03

Unless sold out beforehand

• All things Fine & Fortified

4 x '91 LBV Port
4 x '93 LBV Port
1 x '98 Ruby Port
1 x Oloroso
1 x Muscat
1 x Tokay

\$175 plus freight

• Reddy Freddy

3 x '98 Cabernet Sauvignon
3 x '99 Cabernet Sauvignon
3 x '00 Cabernet Sauvignon(American Oak)
3 x '00 Cabernet Sauvignon (French Oak)

\$145 plus freight

• Fireside Favourites

3 x '98 Riesling
3 x '01 Shiraz & Blue Imperial
1 x Rutherglen Muscat
1 x Rutherglen Tokay
1 x Mt Carmel (Liqueur Port)

\$110 plus freight

• Vertical Version

4 x '97 Chardonnay
4 x '98 Chardonnay
4 x '99 Chardonnay

\$135 plus freight

• Little Somethings

1 x Grand Muscat (375ml)
1 x Amontillado (375ml)
1 x Old Vine Muscadelle (375ml)
3 x '00 Botrytis Tokay (375ml)
6 x Rutherglen Red (375ml)

\$145 plus freight

• Ying & Yang

6 x Cleanskin White (Rutherglen White)
6 x Cleanskin Red (Rosewood Red)

\$65 plus freight

• Go You Ying Thing

1 Dozen x Cleanskin White (Rutherglen White)

\$60 plus freight

• Only Yang

1 Dozen x Cleanskin Red (Rosewood Red)

\$70 plus freight

iiiiit's baaack!

A deeper shade of raspberry and probably the best one yet, the 2003 Light Muscat is now available. With only 7% alcohol and light, fresh flavours it is an excellent choice for luncheons, to enjoy with many Asian dishes and of course, desserts.

Amontillado

Those looking for a great aperitif or something different to serve with an antipasto platter need look no further. Made from the Palomino grape this wine is carefully aged to develop the rich, nutty flavours that make it great year round drinking.

~New Release~

2001 Late Harvest Riesling

Fresh and lively flavours with subtle sweetness and understated apple tones make this wine an excellent choice for pork or veal dishes.

Incredible Code breakers

We certainly missed the mark with the coded message on page 2. of the last issue.

Most of the chaps identified it then immediately ignored it. All the orders, messages and emails we received in Pig Latin were from the real code breakers – the ladies. The one exception being the gentleman who pointed out that I'd made a typo in the second paragraph. He kindly suggested it was a strategy to make the exercise more interesting.

- The 2003 Vintage finished on the 8th of April - about three weeks earlier than last year. Tonnages were down from our last three vintages - we await the results with anticipation.

EMAIL USERS

If you have this facility please consider having your Newsletter delivered electronically. As you will appreciate this is the easiest and most economical delivery method. We do not accept Hot Mail addresses, as our files are too large to be easily downloaded.

Up Coming Events

• Mikado

May 31, 2003

A cabaret style costumed concert version of this classic Gilbert & Sullivan production. Presented by the Beechworth Singers at Rosewood's cellar door. The \$45/head charge includes a 2-course dinner, wine and soft drink. Prepaid Tickets available by telephoning 02 6032 8641.

• Winery Walkabout

6-9 June 2003

✓ **Enjoy** our special Tastings: **'Bush to Bottle'** Featuring our wonderful range of Muscats on their journey from the vineyard to the bottle. **PLUS 'Precocious & Proud of It'** A preview of Rosewood's 6th generation Winemaker Stephen Chambers' first vintage reds

✓ **Dance & Sing** to **LIVE** music from noon 'til 5pm each day with the Bull Plain Riders.

✓ Browse our selection of Books for Cooks.

✓ **Reflect on** our contemporary photography display featuring the work of indigenous artist and Samstag scholarship winner Darren Siwes.

✓ **Tuck into** a sizzling steak burger or sausage sandwich from the grill.

✓ **Indulge in** the to-die-for sponges and scones with a nice cup of tea or perhaps a mug of soup from the Anglican church ladies.

✓ **Taste test** Tavenders Gourmet products

✓ **Get your** Glass engraved. Display & Sale of beautiful handmade garments and accessories made from all natural fibres by the Spinners and Weavers.

✓ Wonderful Cappuccinos and hot drinks.

✓ **On Sunday morning join us for a hearty country start to your day when the Lions Club of Kiewa Tangambalanga present our not to be missed Bonza Breakfast. Great value at \$5 for egg, bacon & sausage in a bread roll. Wine Tasting recommences at 11am then you can Catch our local Brass Band performing between 11.30am and 12.30pm on Sunday.**

• Rutherglen Wine Show

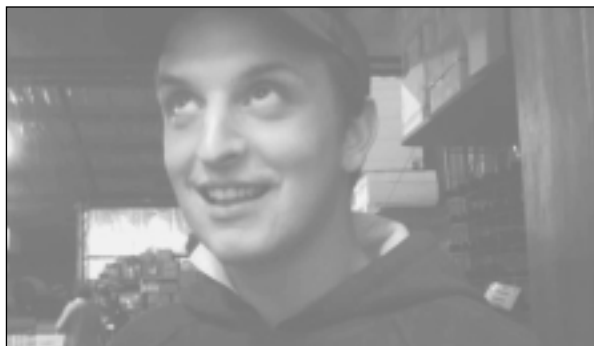
15-23 September 2003

• Tour de Muscat

4-5 October 2003

• Legends Weekend

8-9 November 2003



People Profile: Grant Sawyer

Stephen's offsider and local heartthrob Grant has just worked his second vintage with us after a brief stint with our vineyard team.

This is a very family oriented operation with Grant's Dad Gordon being one half of Rosewood's resident band 2FM. We don't know that Grant is musically inclined but he certainly takes after his father with his sporting interests. Both he and his brother are dedicated hockey players and have represented their school, district and state.

You know you are a wine nut if...

- You find yourself swirling the glass even if it's water.
- The first thing you save when escaping your burning house is your favourite bottle of wine.
- You've run out of friends to make wine cork noticeboards for... but not out of corks.
- Your wife says she will leave you if you bring home one more bottle of wine, and she means it.
- You think that a serial port is a red wine you drink with breakfast.
- You think that the opposite of the colour white is red.
- You didn't know that burgundy was a colour.
- You have pets named after Chateaux, varietals, or regions.
- You always carry a waiter's friend.

Wine Profile: Fortified Wines

Coming from the Latin word fortis, this term means to make strong and was first used way back in the 17th century. Fortification is the practice of adding spirit to fermented wines.

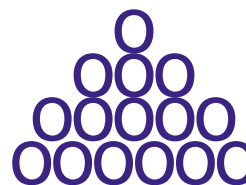
Depending on the style being made, and the amount of sweetness required, fermentation is stopped once the spirit is added thus raising the alcohol level and retaining any residual sweetness.

The fortified wine category covers Sherries, Muscats, Tokays and Ports. The first three styles being fortified with Grape spirit whereas Brandy spirit is added to the Port wines.

A special system called a 'solera' is set up to move particular styles through a series of barrels so they can be aged and blended to the winemaker's specifications. New material is added to the top barrel and only when and if suitable material is available to maintain the integrity of the wine. A percentage of wine from this barrel is then cascaded into the next row of barrels and so on down to the bottom row.

The Rutherglen area is renowned for its fortified wines. This reputation was built on the hard work of our forefathers in particular by the contribution of Bill's grandfather, Will Chambers.

Will understood the climatic similarities with more traditional suppliers such as Spain and Portugal and saw the potential for growth within this market segment. A great deal of study and experimentation with various grape varieties and suitable processes over many years saw him develop these styles and give them distinctive Australian character.



A traditional solera system

Bill's stewardship of the solera's Will installed more than 80 years ago have gone on to produce wines acclaimed throughout the world. American 'maker and breaker' of wine reputations, Robert Parker Junior rates Bill as "the Master of the fortified wine business in Australia" yet the Chambers wines are still offered at the cellar door at very modest prices.

Where else in the world could you buy 2 litres of a wine that got 95 out of 100 for \$27????

STOP PRESS

Tasting & Sales

Laurie Richards our Cellar Manager will be at the Chadstone Shopping Centre's storewide Stocktaking Sale which runs from the 18th to the 22nd of June.

You will find him between David Jones and Myers - go along and say hello.

You can have a sneak preview of the 2000 Cabernet Sauvignon and a selection of wines from our extensive range.

Wednesday: 6pm-10pm Thursday: 10am-9pm

Friday: 10am-9pm Saturday: 10am-5pm

Sunday: 10am-5pm



Another 'Tastes' visitor with a T-shirt that reads "...because life is too important to be taken seriously."



Ollie is the latest addition to our four legged friends. He is being carefully trained at home by Grant thanks again to the brokering efforts of Jen Buckingham. No doubt he'll join his master once he's gained some street sense.



"Built to be ridden" no idea who this belongs to!

A fabulous treat for Walnut Muscat Fans

Pour the wine into a freezer safe container and freeze until it turns into granita then serve with wedges of granny smith apple dipped in chocolate.

CHAMBERS ROSEWOOD WINES

ACN 050 288 385

POSTAL ADDRESS: P.O. BOX 8, RUTHERGLEN 3685

ABN 89 378 543 120

Ph: 02 6032 8641 Fax: 02 6032 8101 Email: wchambers@netc.net.au

• New Wine/Vintage /Price Cellar Door Price List - Winter 2003

WHITE TABLE WINES	Bottle	Dozen	Qty	Total
	\$	\$		\$
2001 Gouais	12.00	144.00	_____	_____
1998 Chardonnay	12.00	144.00	_____	_____
1998 Riesling	9.00	108.00	_____	_____
NV Rutherglen White (Cleanskin)	6.00	60.00	_____	_____
2000 Chandlers Riesling	7.00	70.00	_____	_____
2001 Rosewood Riesling (Semi Sweet)	9.00	108.00	_____	_____
2003 Light Muscat	13.00	156.00	_____	_____
2001 Late Harvest Riesling	9.00	108.00	_____	_____
1997 Autumn White	10.00	120.00	_____	_____
1996 Botrytis Tokay (375ml).....	12.00	144.00	_____	_____
2000 Botrytis Tokay (375ml).....	13.00	156.00	_____	_____

RED TABLE WINES	Bottle	Dozen		
2001 Vidals Rosé.....	7.00	70.00	_____	_____
NV Rosewood Red (Cleanskin).....	7.00	70.00	_____	_____
1999 Cabernet Sauvignon	13.00	156.00	_____	_____
2000 Cabernet Sauvignon (American oak)	12.00	144.00	_____	_____
1998 Blue Imperial.....	12.00	144.00	_____	_____
2001 Shiraz & Blue Imperial.....	10.00	120.00	_____	_____
2000 Shiraz	10.00	120.00	_____	_____
NV Rutherglen Red	8.50	102.00	_____	_____

FORTIFIED TABLE WINES	Bottle	Flagon		
Dry Flor.....	9.00	18.00	_____	_____
Oloroso	13.00		_____	_____
Cream Sherry	13.00	27.00	_____	_____
Vol (Maderia).....	8.00	16.00	_____	_____
Tokay.....	13.00	27.00	_____	_____
2001 Walnut Muscat.....	15.00		_____	_____
Muscat	13.00	27.00	_____	_____
Tawny (Port)	8.00	16.00	_____	_____
Ruby (Port)	10.00	19.00	_____	_____
1998 Vintage Ruby (Port)	10.00		_____	_____
Mt Carmel (Liqueur Port)	13.00	27.00	_____	_____
1993 LBV (Late bottled Vintage Port)	15.00		_____	_____
Old Tawny (Port).....	15.00		_____	_____

LIMITED RELEASES — subject to availability	Bottle	Dozen		
1998 Shiraz	15.00		_____	_____
1998 Cabernet Sauvignon	15.00		_____	_____
Ol' Vol Muscadelle (375ml).....	20.00		_____	_____
Old Vine Muscadelle (375ml).....	20.00		_____	_____
Grand (Special) Muscat (375ml)	40.00		_____	_____

SUB TOTAL THIS PAGE \$ _____

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ABN 89 378 543 120

Ph: 02 6032 8641 Fax: 02 6032 8101 Email: wchambers@netc.net.au

• New Wine/Vintage /Price Cellar Door Price List - Winter 2003

SUB TOTAL C/F \$ _____

CLUB MEMBERS ONLY SPECIALS	Dozen \$	Qty	Total \$
All Things Fine & Fortified	175.00	_____	_____
Reddy Freddy	145.00	_____	_____
Fireside Favourites	110.00	_____	_____
Vertical Version	135.00	_____	_____
Little Somethings	145.00	_____	_____
Ying & Yang	65.00	_____	_____
Go You Ying Thing.....	60.00	_____	_____
Only Yang	70.00	_____	_____
BULK WINE PRICES - OVER 20 LITRES	Per Ltr 26 Ltr		
Dry Red	5.00	130.00	_____
Dry White.....	3.50	91.00	_____
Tokay.....	12.00	312.00	_____
Muscat	12.00	312.00	_____
Tawny (Port)	6.50	169.00	_____
Ruby (Port)	8.50	221.00	_____
Mt. Carmel (Liqueur Port).....	12.00	312.00	_____
Dry Flor (Sherry)	6.50	169.00	_____

SUB TOTAL \$ _____
PLUS FREIGHT \$ _____
TOTAL DUE \$ _____

N.B. \$10 security deposit on containers

FREIGHT COSTS

	1Ctn \$	2Ctn \$	3Ctn \$	4Ctn \$
Adelaide	12.70	20.70	28.60	36.50
Brisbane	16.50	28.30	40.20	52.10
Canberra	11.70	17.70	23.80	29.80
Melbourne	13.20	17.60	22.00	27.50
Vic-Rural	POA			
Sydney	10.40	17.00	22.50	29.10
NSW-Rural	POA			
Perth	32.00	50.30	68.60	86.90
Gold Coast	19.00	33.00	47.00	60.90
Tasmania	24.10	40.30	56.50	72.80

**Freight rates approximately only -
Specific prices on application**

Minimum Mail Order: 12 bottles - can be mixed wines.

Flags: Must be either 4 or 6 to a carton. Payment must be forwarded with the order. Prices may vary without notice. Title for the goods sold by us passes only on receipt of payment in full.

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: _____

Credit Card No.

Signature: _____