

CHAMBERS

Chambers Rosewood Vineyard, Barkly Street, Rutherglen VIC 3685.

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Written & Edited by Roberta Horne



Welcome Winery Walkabout Visitors!

Glorious autumn colours gradually dress all but the non deciduous trees and plants as they stand above the still-brown countryside.

There's a different feeling in the air, an expectancy, a certain crispness heralding the next part of the yearly cycle – winter, the dormant season.

We've had a few misty mornings and up in the nearby alpine region, an easy 2 hours drive away, they have already had a good dump of snow.

Local land owners continue family traditions in preparation for winter cropping. The bright orange glow of burning stubble paddocks mingles with plumes of grey smoke rising into the otherwise magnificent night skies.

Tax time also looms with a brutal reminder that we're almost half way through the year. If your spirits needs a lift why not come to Rutherglen?

You can stock up on some hearty reds, Muscats, Tokays and Ports to see you through the cooler months and recharge your batteries at the same time.

The new Muscat trail brochure is available from the tourist information centre and the historic

Common School and Museum in Church Street, is now open between 11am and 2pm every Sunday, well worth a visit.

IN THE VINEYARD

"The 3 inches we received over the Christmas break really made a difference" says our vineyard manager Robert Renshaw when talking about the rain. "It looks like this will be a good year."

Robert, or Whip as we call him, has been keeping one eye on the weather and the other on the vines as the last of vintage 2004's fruit comes into the cellar.

In late April we had a reasonably heavy down-pour which only dropped half an inch of rain and just settled the dust. Fortunately though, the weather stayed cool and we've had no problems with mould.

Stephen seemed reasonably happy with the fruit as it came in so there are lots of reasons to be optimistic about vintage 2004.

The vineyard workers are now busy pruning the vines before, hopefully, we get some good, solid rain.

" Beer - Now there's a temporary solution! " Homer Simpson.

IT'S A CORKER!

There are so many considerations to ponder before you invest in a particular wine; your menu, the company and of course the different merits of each offering.

There is something very theatrical if not sensual about opening a bottle of wine.

The anticipation, as the capsule is removed and the corkscrew driven into the cork. Finally the 'pop' as it is eased from the bottle followed by the splash of colour as the wine cascades into the glass.

The ancient Egyptians were the first to use cork but it was forgotten until rediscovered by a blind monk called Dom Pérignon.

Portugal supplies over 50% of the world's needs of wine cork which is harvested from the very slow growing *Quercus suber* oak trees of the sunny Mediterranean region.

The cork has always been a very significant cost factor in the production of a bottle of wine. This is more understandable when you know that the trees take 100 years to mature.

But wait – stop, whoa! The tradition of pulling the cork is now under serious threat...and all because of a microscopic, fungus-produced compound the main one being 2, 4, 6-trichloroanisole (TCA).

As it is estimated that as many as 1 out of every 10 wines are spoilt or 'corked' because of a faulty cork, this is a real headache for the wine industry.

TCA, as it is normally referred to, can taint sound wine by giving it a musty or mouldy odour often described as wet carpet or Hessian.

You may have experienced the odd bottle of wine you'd previously enjoyed that now has a 'flat' smell, not as good as you remembered. Cork taint may have been the culprit as even mildly affected wines can be ruined.

Although the winemaker is often blamed for this problem it is not a quality assurance issue. As this insidious mould is also invisible, tainted cork is almost impossible to detect at the winery. It only

affects the wine after contact between wine and cork (i.e. when it is bottled).

The mould you occasionally find on top of the cork, under the capsule is caused by leakage and should not be confused with TCA.

TCA is formed when the chlorine used in the sanitisation process interacts with naturally occurring moulds in the cork during production.

Unfortunately, the Portuguese cork industry initially retaliated with suggestions that an up to 5% variation in wine was acceptable and that TCA was produced by poor bottling procedures.

Conclusive research has debunked these ideas and traditional cork suppliers have since taken steps to improve their production methods by using hydrogen peroxide instead of chlorine.

Consumers certainly have a strong preference for cork, not only for its functionality but also for the sense of occasion one has when pulling a cork. Can you imagine winning the lottery then twisting the cap of a sparkling wine bottle rather than popping a cork?

As corks are natural they allow the two way flow of particular gasses so that the wine making process can continue in the bottle as the wine matures and ages.

Although cork has been used for hundreds of years, serious consideration is now being given to alternative closures.

At Chambers we are trialing a new product from one of the world's largest cork manufacturers, Sabate.

Their recently released Diamond process was developed in conjunction with the French Atomic Energy Commission and is said to be the most effective way to eradicate the TCA particles.

Did you catch Roberta's article in the November/December issue of WineState? It was titled 'All Things Fine and Fortified' and talks about the climate of the Rutherglen region. This is rarely an interesting topic but it turned out well and Roberta has offered to autograph copies.

Full of Flavour

A recent University of Adelaide survey highlighted the restaurants and cafés in Rutherglen as an appealing feature for visitors to our region.

We are blessed with a range of eateries; everything from pies and pizza to award winning fine dining.

You can pick up some delicious cheeses and smallgoods to take along on your wine tasting tour, picnic or home from the new gourmet deli in the main street.



Looking for cheese to enjoy with fortified wines? Hard cheeses such as Edam and Cheddar are good while the softer styles such as Brie, Camembert or my favourite, a nice creamy blue vein are also great choices.

Do you know...

- Apples are better at waking you up in the morning than caffeine.
- Venus is the only planet that rotates clockwise.
- Additives that contain gluten are not allowed to be added to still wine and dessert wines so Coeliac disease sufferers should be able to safely consume them.
- The main library at Indiana University sinks over an inch every year because when it was built, engineers failed to take into account the weight of all the books that would occupy the building .
- Turtles can breathe through their bottoms.
- What a biomedical grade thermoplastic elastomer is?

If a number of geese is called a gaggle and a group of lions is a pride – what is a gathering of winemakers called?

It's Official!

Our 'baby camel' which was named 'Kerry Al Paca' by one of our very clever subscribers, has been declared a male. His boss, Ken Renshaw made the announcement after the Alpacas were shorn recently.

IMPORTANT CHANGE TO DELIVERY SYSTEM

Due to an unacceptably high (100% plus), hike in freight charges by McPhee's. We will in future despatch wine using the services of Australia Post.

We will, however, maintain our long-term arrangements with Canny's for deliveries into the Melbourne area.

The service Australia Post provides, although it may not be as quick, is similar to McPhee's previous price structure and also allows delivery to post office boxes.

Please check the indicative rates quoted on the pricelist at the end of this issue and be assured of our continued efforts towards quality service at economically sound rates.

YOU ARE A MEMBER

There is still some confusion about CHAMBERS membership. As long as details of your name, address and contact numbers are registered with us – you're a member.

No fees, no forms to fill out and definitely no deliveries of pre-selected wines.

This is a good time to confirm your details with us as we now have a proper database software package. Please let us know if there are spelling or other details are incorrect.



How to get a great reading from your bathroom scales.

SIZE MAY NOT ALWAYS COUNT BUT AGE CERTAINLY DOES

The age of vines is a sometimes overlooked but nonetheless very important aspect of wine making. Some of Rosewood's vines, such as the gnarled old Muscadelle bushes that provide the fruit for our fortified styles, are about 90 years old. They replaced the vines that had to be uprooted and burnt when the area was decimated by Phylloxera in the late 1880's.

As vines age, the yield diminishes but the concentration of flavours, the colour and the texture of the resulting juices are qualities the winemaker uses to add dimension and intensity.

Stephen, our winemaker, carefully follows procedures his forebearers have evolved over the generations as he nurtures the array of barrelled wines in his care. His meticulous attention to topping up the base wines for particularly the grand and rare blends maintains the quality of the various styles. He will only add to these soleros, which take many years to mature, when he has superior material to add and this may be only every 5 to 8 years.

It is only during the blending process that younger material becomes important as it is added to bring freshness.

CYRIL THE CENTIPEDE

Fred was feeling lonely so he decided life would be more fun if he had a pet. He went to his local pet shop searching for an unusual pet.

After some discussion he finally decided on a centipede which came with a small white box to use as his house. He took the box home and found a good location for it on the hall stand.

The next day Fred thought he'd start his day off by taking his newly acquired pet to a bar for a drink. He lifted the box up and said "Hey, Cyril do you fancy going to Frank's for a beer with me? No answer so a little more loudly he said "How about going for beer with me?"

By now he was feeling quite annoyed so he put his face right up next to the centipede's house and shouted "Hey in there! Would you like to go to Frank's place and have a drink with me?"

A little voice came out of the box... "I heard you the first time! I'm just putting on my bloody shoes."

A survey has revealed that 77% of consumers consider it difficult to choose a wine while 44% say it is an "ordeal."

CHAMBERS PHILOSOPHY

Our very popular Philosophy on display at our cellar door and reproduced, by popular demand, on Polo's, has attracted the attention of local universities.

Apparently details from our pricing policy poster are cited as a very good mission statement supported by the marketing strategies we employ.

Although not coined by Bill, our pricing policy certainly captures the essence of his sentiment. The undoubtedly unique experience offered at Chambers was however in place long before Marketing and Mission Statements were ever thought of.

Not bad for a bloke who holds an award for being 'the least likely to promote' hey!

EMAIL DELIVERY

Email is obviously our preferred delivery method because it is quick and far less expensive than the postal service.

If you have previously supplied your email address but failed to receive electronic delivery, it may be because your message was returned 'undeliverable.'

Perhaps you were over quota or are now using a different internet service provider? Our files are too big for delivery to Hotmail addresses but please change to electronic delivery of your Chambers newsletter if possible.

Just send Roberta an email to wchambers@netc.net.au including your street and delivery address plus telephone contact numbers. You will need Acrobat Reader to open the files - available for free download at www.adobe.com if you don't have it already.

World's First Minister for Wine

Australia, or more particularly, Queensland, now has a Minister for Wine Industry Development. Minister Margaret Keech says the first thing she wants to do is "change the perception about Queensland wines."

UP COMING EVENTS

• WINERY WALKABOUT

**Queen's Birthday Weekend
12th to the 14th of June,
Saturday, Sunday & Monday**

It must be something to do with letting our hair down at the end of vintage but this is definitely a funky time to be in Rutherglen. Our visitors must agree as many of them return year after year. Some groups dress with a different theme each year. We've had great white hunters, saloon girls - even Brave Heart calling in to visit us.

The whole region is abuzz with excitement and things to taste and experience at each of the 22 participating wineries.

There are all kinds of events you can involve yourself in. You can hang loose or enjoy the hussle and bussle at the free family market held up and down the main street on the Sunday. How about a hot air balloon flight or you could treat yourself to a couple of the special tastings and dinners on offer, bands and live music.

Or you can simply plot a tour of old and new favourites. This special winter festival is definitely a good excuse to really get into the festival spirit and have some **FUN!**

What ever you do though, put some time aside to compete in the inaugural **CHAMBERS CHALLENGE** at our cellar door. I can't give too much away but be there to be in the running to win a super prize plus take home a \$6 bottle of wine. It's a fun experience with the chance to test your senses and improve your knowledge.

The Lions will tempt you with a sizzling selection of BBQ'd goodies and a fabulous country-style breakfast after 9 am on the Sunday morning. Rutherglen's magnificent cooks will seduce you with their delicious homemade sponges, slices and soups.

You can also enjoy a freshly brewed coffee to clear your palate or shake your boom boom with our lively band, the Bull Plain Riders between noon and 5pm on the Saturday and Sunday.

There is a special comedy dinner at the local hall on the evening of Saturday 12 June. It should be a great night as TV's Fast Forward comedian, John Walker and funny man Ken Graham are presenting a hilarious show. Bookings are essential and tickets will go fast so call 1300 787 929 or email info@winemakers.com.au if you'd like to attend.

• Rutherglen Wine Show

Telephone Ewart Henderson on 02 6032 8044 if you would like further details on the following events:

I Wine Seminar - Thursday 23 September

I Public Tasting - Friday 24 September

I Pick up a Bargain - 26 September

• Rutherglen Agricultural Show

17 October 2004

WINTER WARMERS

Expires 31/08/04 unless sold out

• THE \$600 CLUB

2 x '02 Rosewood Riesling
2 X'99 Chardonnay
3 x '00 Cabernet Sauvignon
3 x '01 Shiraz
1 x Rutherglen Muscat
1 x Rutherglen Tokay

\$120 plus freight

• STARS TO STASH

6 x '01 Anton Ruche Shiraz Mondeuse
6 x '00 Cabernet Sauvignon (French Oak)

\$150 plus freight

• BUDGET BUSTER

6 x Rosewood Red (Cleanskin-no label)
6 x Rutherglen White (Cleanskin-no label)

\$60 plus freight

• FORTIFIED TO THE HILT

1 x Rutherglen Muscat
1 x Rutherglen Tokay
1 x Dry Flor
1 x Amontillado
1 x Oloroso
1 x Cream Sherry
1 x Tawny
1 x Ruby Port
1 x Mt Carmel (Liqueur Port)
1 x Old Tawny
1 x Old Vine Muscadelle
1 x Grand Muscat

\$170 plus freight

• WINE FOR HIM OR HER

4 x '03 Light Muscat
4 x '00 Sparkling Shiraz
4 x '02 Walnut Muscat

\$170 plus freight



Our Assistant winemaker Grant Sawyer shaved his head during the recent 'find a cure for cancer' campaign only to find that his granny would not talk to him because he looked like a "mug."



Seasoned traveller and avid Chambers fan, Graham Veitch took along a bottle of our 1988 Vintage Port when he travelled to White Island, 48 kilometres off New Zealand's North Island.

And for all those who have enquired about Bill and Wendy – they are on a 'working' holiday in England and Europe doing some touring as well as catching up with family and friends.

Wendy, as Chairman of the Building Appeals committee, has been even more busy than usual raising awareness and money for 10 new units at our local community health centre, Glenview.

They will both be home in good time to welcome new and old friends alike for our 31st Winery Walkabout festival.



A delighted Jenny Sloan (left) with her prize of a dozen Chambers wines being congratulated by Zoe Lewis of the Wangaratta Chronicle.

Jenny, who had never previously won anything was the lucky first name drawn out of a truckload of entries.

Our cellar cat Muscat, a victim of skin cancer, has also recently had a bit of a trim up - to her ears so I'm calling her modified Muscat.

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 2004

	Bottle	Dozen	Qty	Total
	\$	\$		\$
WHITE TABLE WINES				
2001 Gouais	12.00	144.00	_____	_____
1999 Chardonnay	12.00	144.00	_____	_____
2000 Riesling	9.00	108.00	_____	_____
•2002 Muscadelle Chasselas	9.00	108.00	_____	_____
NV Rutherglen White (Cleanskin)	6.00	60.00	_____	_____
2001 Rosewood Riesling (Semi Sweet)	9.00	108.00	_____	_____
•2004 Light Muscat	13.00	156.00	_____	_____
2001 Late Harvest	9.00	108.00	_____	_____
2002 Autumn White	10.00	120.00	_____	_____

	Bottle	Dozen	Qty	Total
RED TABLE WINES				
2000 Sparkling Shiraz	16.00	192.00	_____	_____
2001 Vidals Rosé	7.00	70.00	_____	_____
NV Rosewood Red (Cleanskin).....	6.00	60.00	_____	_____
•2000 Cabernet Sauvignon (French Oak).....	12.00	144.00	_____	_____
•2002 Blue Imperial	12.00	144.00	_____	_____
•2001 Shiraz	10.00	120.00	_____	_____
2001 Shiraz & Blue Imperial.....	10.00	120.00	_____	_____
2001 Anton Ruche Shiraz Mondeuse.....	15.00	180.00	_____	_____

	Bottle	Flagon	Qty	Total
FORTIFIED TABLE WINES				
Rutherglen Dry Flor	9.00	18.00	_____	_____
Oloroso	13.00		_____	_____
Cream Sherry	13.00	27.00	_____	_____
Rutherglen Tokay	13.00	27.00	_____	_____
Rutherglen Muscat.....	13.00	27.00	_____	_____
2002 Walnut Muscat.....	15.00		_____	_____
Rutherglen Tawny (Port).....	8.00	16.00	_____	_____
Ruby (Port)	9.50	19.00	_____	_____
Mt Carmel (Liqueur Port)	13.00	27.00	_____	_____
1998 Vintage Ruby (Port)	10.00		_____	_____
2000 Old Cellar (Port)	15.00		_____	_____
Rutherglen Old Tawny (Port)	17.50		_____	_____

	Bottle	Dozen	Qty	Total
LIMITED RELEASES — subject to availability				
NV Amontillado (375ml).....	15.00		_____	_____
NV Old Vine Muscadelle (375ml)	20.00		_____	_____
NV Grand (Special) Muscat (375ml).....	40.00		_____	_____

SUB TOTAL THIS PAGE \$ _____

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• **New Wine/Vintage /Price**

CELLAR DOOR PRICE LIST - Winter 2004

SUB TOTAL C/F \$ _____

CLUB MEMBERS ONLY SPECIALS	Dozen \$	Qty	Total \$
The \$600 Club	120.00	_____	_____
Stars to Stash	150.00	_____	_____
Budget Buster	60.00	_____	_____
Fortified to the Hilt	170.00	_____	_____
Wine for Him or Her	170.00	_____	_____

BULK WINE PRICES - OVER 20 LITRES	Per Ltr 26 Ltr		
Dry Red	5.00	130.00	_____
• Dry White (Unavailable till June 2004).....	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	_____

N.B. \$10 security deposit on containers

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

NEW FREIGHT RATES				
	1Ctn \$	2Ctn \$	3Ctn \$	4Ctn \$
Adelaide	12.20	23.80	35.50	47.10
Brisbane	13.90	27.30	40.70	54.10
Canberra	11.80	22.90	34.10	45.20
Melbourne	13.20	17.60	22.00	27.50
Vic-Rural	12.20	23.80	35.50	47.10
Sydney	12.40	24.30	36.20	48.10
NSW-Rural	13.90	27.30	40.70	54.10
Perth	23.40	46.20	69.10	91.90
Gold Coast	14.40	28.20	42.10	55.90
Tasmania	21.50	42.50	63.50	84.50

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: _____

Signature: _____