

CHAMBERS

Chambers Rosewood Vineyard, Barkly Street, Rutherglen VIC 3685

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Written & Edited by Roberta Horne

I'm happy to say, amongst all the other good things that have happened since our last newsletter, we've had some rain – the good, soaking kind that doesn't wash away the topsoil. Mind you, it's been very cold – ideal fortified weather.

We've been particularly impressed with the wonderful array of colourful coats, hats and scarves we've seen at the cellar door. The nearby alpine areas have attracted lots of visitors to enjoy the best ski season we've had for several years. We can of course also look forward to all that melted snow boosting our water reserves.

Bill reckons its high time we have a "gumboot winter" so maybe next year will be the one!

Luckily we were blessed with sensational weather during our annual Walkabout Festival over the June long weekend. For the first time ever, we served the red and white wines outside under the old verandah. Some of our helpers added to their Bond personas by wearing 'shades' while for the rest of us developing more crows feet was more incentive to wear sunglasses.

Those who joined us would have also been quite surprised by another innovation - wine for sale by the glass to enjoy with their steak sandwich.

Many visitors were delighted to find they could replicate our very popular 'Muscarita' cocktails at home. The secret just keep a bottle of Walnut Muscat in the freezer over night and serve in a suitable glass with a short straw. Cheers !!!

It was great to see such a lot of familiar faces and welcome an even larger number who took the Chambers Challenge for the first time this year. 'Diamond Lil on the till' was quite bemused that the huge rocks she brandished on both hands didn't immediately give her identity away.

Congratulations Alana & Stephen!!



The next chapter in Rosewood's history was celebrated when our 6th generation winemaker Stephen Chambers and his lovely bride Alana, walked down the aisle on 23 June in Wangaratta.

"Can't we just get rid of wine lists? Do we really have to be reminded every time we go out to a nice restaurant that we have no idea what we are doing? Why don't they just give us a trigonometry quiz with the menu?"

~~ Jerry Seinfeld

Don't forget to register your name, suburb and postcode when you call in to the cellar door to pick up your wine. You too will then go in the draw and maybe receive a little surprise in the mail as has Brendan Boyle of Kew.

When advised of his selection in the draw, a delighted Brendan said our Cabernet and Muscats have been particular favourites since he and his wife Cheryl first starting coming to Rosewood almost 30 years ago.

Impossible Quiche

From a very early edition of a Rutherglen CWA Cookbook. It's quick and easy to prepare - very tasty hot or cold and goes down a treat with our 2003 Riesling. The recipe comes from Robin Sharkey who is happy to share this family favourite she found in one of the lovely books she collects for her business, Essex Books. You may have seen Robin's delightful display of specialist books, collectables and ephemera at Lilydale Antique Centre. If you are looking for a special old book check out her website at www.essexbooks.com.au

4 eggs

4oz chopped bacon

4oz grated cheese

Medium size onion finely chopped

Generous $\frac{1}{2}$ cup of S/R Flour

1 $\frac{1}{2}$ cups of milk

1 Tbls chopped parsley

Method:

Mix all ingredients together until well blended. Pour into well greased deep 8" pie plate or tin. Bake until set in a 375°F (190°C) oven for about $\frac{1}{2}$ hour.



This is Helen Chambers artistic interpretation of Jana Trankel's delightful recipe from the last issue. Helen set the grapes in a flat tray so she could make a bunch of grapes then served it with a special ice cream recipe given to her by her grandson Harry. To make Muscat ice cream: Whip a tin of condensed milk with 300ml of cream and 1 tablespoon of Muscat, freeze and serve.

It's always nice to get good reviews... particularly when it's feedback from our most important critics, our customers.

• Andrew Adams wrote to say he and a group of friends recently enjoyed a fine example of our '88 Cabernet with a goat casserole. "While it would not have gone much longer, it was still fault free, with a fine and subtle complexity, some still slightly puckering tannins and a long, fine finish. We were all impressed that a 19 year old wine was in such good shape," said Andrew.

• Sydneysider Stephen Burnet was delighted to find that the 15 year old Shiraz he opened on ANZAC day had quietly aged to "a very rounded bold wine," especially as he has another three bottles to enjoy.

WHO SAID ACCOUNTANTS DON'T HAVE A SENSE OF HUMOUR!!



Well known Echuca Accountant Peter Mitchell is leading the way in the fashion stakes. He proudly wears his Chambers beanie with his suit as he walks to and from work quite unperturbed by the strange looks from passers by.

Our search for some new endings for old adages continues as we are certain there are some more little gems out there. Please keep your suggestions coming in and maybe the following entries, from our very talented subscribers and visitors will inspire you.

- A journey of a thousand miles ~ begins with a row about what to pack.
- Never underestimate the power of ~ underwear.
From a very perceptive male comes
- Lucky the bride ~ who doesn't wear the pants but gets to choose the colour and the style.

JUST SUPPOSING...

What would you do if you had to choose a singular wine to serve throughout a dinner (and I'm talking from canapés right through to dessert). Which variety would you select?

Yes, a good French Champagne or a fine Aussie sparkling wine would probably be my first choice too, but for this exercise, they are excluded.

To make it even more interesting, let's suppose that spices, chilli and maybe even a curry are featured on the menu. Oh, and by the way, one of the guests is vegetarian.

An interesting one hey! Let's look at the options. We probably need to look for a wine not too high in alcohol or tannin so it's unlikely that a big Rutherglen red could do the job. Maybe one of the Italian styles, a Pinot or perhaps a rosé?

We think a Chambers Riesling would do the job nicely - what do you think?

Still on the subject of words, here are some entertaining collective nouns for you to enjoy:

- A column of accountants
- A galaxy of astronomers
- A bond of British secret agents
- A goring of butchers
- A solution of chemists
- A decorum of deans

SPECIALS

**Deals valid until 31 October
Unless sold out beforehand**

• STELLA CELLAR

4 bottles x '04 Anton Ruche (Shiraz Mondeuse)
4 bottles x '02 Cabernet Sauvignon
4 bottles x '02 Blue Imperial

\$135 plus freight

• MOTHERS LITTLE HELPERS

5 bottles x '06 Light Muscat
5 bottles x '06 Bill's Ambrosia
2 bottles x '05 Walnut Muscat

\$130 plus freight

• MON SHERRY

1 bottle x Fine Dry Flor
1 bottle x Oloroso
1 bottle x Cream Sherry

\$38 plus freight

• WARM THE COCKLES

4 bottles x '02 Gouais
4 bottles x '02 Cabernet Sauvignon
1 bottle x Sparkling Shiraz
1 bottle x Rutherglen Muscat
1 bottle x Rutherglen Muscadelle (Tokay)
1 bottle x Mt Carmel (Liqueur Port)

\$135 plus freight

• RAVISHING REDS

6 bottles x '98 Cabernet Sauvignon
6 bottles x '98 Shiraz

\$180 plus freight

N.B. Limited Stock:

2002 Muscadelle & Chasselas
2006 Bill's Ambrosia
2003 Merlot

DID YOU HEAR ABOUT....

The shelving of plans to release a wine which depicted an animated character, no less than a 'gourmeque' rat, holding a tiny glass of wine. There were concerns that wee rodent Remy would contravene advertising regulations or maybe entice children to take up drinking.

COMING EVENTS

- **The Garden Clubs of Australia National Convention - Albury 'Water, Wine & Wattle'**

9 to 13 September 2007

A visit to Wendy Chambers magnificent garden on Monday 10 September is just one of the treats included in this five day convention. Please contact Wendy Hogan on 02 6026 4309 for all enquiries.

- **Rutherglen Wine Show**

20 to 28 September 2007

If you would like to participate in the Public Tasting, Rutherglen Winemakers' Gourmet Dinner or the Wine Show Seminar, please ring the team at 02 6032 8044 for further details and bookings.

- **Tour de Rutherglen**

6 Oct to 07 October 2007

Call 1800 622 871 to enquire about participation in this fun event, a cycling tour around our picturesque wine region.

- **Rutherglen Agriculture Show**

Sunday 21 October 2007

This is your chance to enjoy a real country show. Ferret races, ducks performing tricks and much, much more for the whole family to see and do!

- **Wangaratta Festival of Jazz**

2 to 5 November 2007

- **Young Bloods & Bloody Legends**

27 to 28 October 2007

Two great days of wine, food and frivolity hosted by both ends of the generation gap with everything from a Masterclass through to a masked dinner and picnic. For more details call 1800 787 929, see www.rutherglencvic.com to download a copy of the brochure.

- **Tastes of Rutherglen Festival**

8 to 16 March 2008

Plenty of warning so you can make a note to join us for either weekend during this festival for your fill of great food, wine and music.



Have you ever wondered what became of Kerri Alpaca from way back in our Spring 2003 issue? Here he is with his wife and youngster. As you can see life is pretty good for them at Rosewood.

EMAIL DELIVERY

A big thank you to all those who have changed over to electronic delivery! As you can appreciate postage is a major expense, especially as we do not charge a subscription fee.

If you do have email facilities please consider changing over but remember that you will need Acrobat Reader, which is available for free download at www.adobe.com to open our files, as they are transmitted as a PDF file.

HEY KIDS !!!

As you will notice when you look closely, the following graphics are made up of a series of symbols. We challenge you to come up with an original design! Send it along with your name, age and address to chambers@chambersrosewood.com.au and maybe you will be a winner in our little competition.

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CHAMBERS
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VERY SHERRY

It may be an interest in the whole retro scene or possibly the growing popularity of Spanish cuisine that has created a new trend. Sherry, yes Sherry is enjoying renewed popularity with younger generations!

Patrons of the stylish bars and clubs around town have discovered the charm of this style because unlike many baby boomers, they understand sherry is not just something their grannies enjoy.

Behind the bar, Mixologists, as they are now called, are creating fabulous new cocktails to go along with all the old favourites.

It is the subtlety and complexity of fine sherry that has re-established a presence on all good wine lists. It is often available by the glass and sometimes even suggested in preference to table wine.

You might even be surprised to find that not all sherries are sweet. Switched-on Sommeliers confidently recommend sherry as an aperitif, to sharpen the appetite, with an antipasto platter and of course soup. A Pedro Ximénez chummed up with a rich chocolaty dessert is a delicious way to end a meal or savour a small glass of **Cream Sherry** instead of dessert.

There are certainly many fine imports to try or you may like to experiment with the range of sherries we have been producing at Rosewood for a very long time.

Our not so dry **Fine Dry Flor** is an ideal place to start. Enjoy it's crisp flavours slightly chilled either pre dinner or with strongly flavoured dishes. As suggested by its name our **Dry Flor** is a great accompaniment to a wide range of different dishes while our nutty, amber coloured **Amontillado** is produced in small quantities.

Enjoy a small glass of our medium palate sherry, **Oloroso**, to celebrate the end of day or perhaps you'd like to try some of the more exotic suggestions in the next column. Saluté!!

Q: Do you know why, apart from looking good, cocktail glasses are shaped as they are?

A: The correct way to hold the glass is by the stem so the drink stays cool while the design helps prevent the ingredients from separating.



SHERRY FLIP

Makes two serves

5 oz Chambers Cream Sherry
2 eggs
2 tsp castor sugar
2 tsp light cream
2 tsp grated nutmeg

Combine the sherry, eggs, sugar and cream in a cocktail shaker half-filled with ice cubes, and shake well. Strain into a cocktail glass, garnish with a dusting of nutmeg, and serve.

LEMON SHERRY COCKTAIL

3 oz Fine Dry Flor
2 oz lemon juice
1 oz orange juice
1 tsp honey

Pour all ingredients into a cocktail shaker half-filled with ice. Shake well, and strain into a highball glass. Garnish with a lemon or orange slice, and serve.

JELLY COCKTAILS

For something different try these fabulous little morsels. Don't forget however to keep track of how many you have and make sure the kids don't spot them!

MAGOOS

1/2 cup Dry Flor
1 cup water
Pkt Peach & Apricot Jelly

OR

REDDUNS

1/2 cup Oloroso
1 cup water
Pkt Port Wine Jelly

Method:

Boil the water and dissolve the jelly, stirring until thoroughly mixed. Set aside to cool then stir in the wine and pour into an ice cube tray. Chill overnight. Serve in brightly coloured patty pans.

Tip: To remove the jellies easily, dip the moulds in warm water for a minute or two.



BIG ONE COMING UP!

As you are no doubt aware, we usually keep a pretty low profile at Rosewood but next year may be different.

We are going to party and celebrate like never before because it's our 150th birthday!

Yes, it was 1858 when the Chambers family first began operating in Rutherglen. Barkly street, Rutherglen has been home ever since.

Stephen Chambers, our current winemaker, is the sixth generation of the family to make wine here at Rosewood. He took over this function from his legendary father in 2001 but don't worry, Bill can usually be found at our rustic cellar door most weekends.

There are a number of other well known enterprises with whom we share this special anniversary. The National Bank of Australia and a very interesting business called P Blashki & Sons of Ringwood. This company has been making the beautifully worked regalia worn on official occasions such as the robes and chains worn by the mayor.

We have plenty to celebrate so stay tuned to find out how you, our very valuable customers, can join in the festivities.



Long time Chambers fans Madeleine and Ian Baker travelled the world before creating, in 2004, a very special haven on Phillip Island, just 90 minutes from downtown Melbourne.



Described as a small luxury hotel country house B&B retreat, Glen Isla House (c1870) with its nearby pristine sandy beach and secluded heritage gardens, offers 5 Star rated luxury. As an extra treat, guests enjoy a complimentary glass or two of Chambers port. www.glenisla.com is their website if you want to know more.

You may be surprised to learn that Chambers wines are available in more than a dozen countries around the world. Our unique fortified styles are popular across the United Kingdom and Europe, in countries such as Belgium, Sweden and more recently Denmark as well as in Asia and North America.



Rewards from just some of our recent successes – the large medal is from the Houston Livestock Show & Rodeo while the two smaller medals were awarded at the International Wine & Spirits competition in Los Angeles.

See how you go in the following short quiz which was put together by a professional consulting group. Apparently 90% of the professionals they tested got all questions wrong, while many preschoolers got several correct answers.

Q1. How do you put a giraffe into a refrigerator? This question tests whether you tend to do simple things in an overly complicated way. The correct answer is: Open the refrigerator. Put in the giraffe and close the door.

Q2. How do you put an elephant into a refrigerator?

Did you say, "Open the refrigerator, put in the elephant, and close the refrigerator?" (Wrong Answer) Correct Answer: Open the refrigerator, take out the giraffe, put in the elephant and close the door. This tests your ability to think through the repercussions of your previous actions.

Q3. The Lion King is hosting an animal conference. All the animals attend except one. Which animal does not attend? Correct Answer: The Elephant. The elephant is in the refrigerator. You just put him in there. This tests your memory.

OK, even if you did not answer the first three questions correctly, you still have one more chance to show your true abilities.

Q4. There is a river you must cross, but it is inhabited by Crocodiles. How do you manage it? Correct Answer: You swim across. All the crocodiles are attending The Animal Meeting. This tests whether you learn quickly from your mistakes.

CHAMBERS ROSEWOOD VINEYARDS

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: chambers@chambersrosewood.com.au

• **New Wine/Vintage/Price**

CELLAR DOOR PRICE LIST - SPRING 2007

* Low Stock

	Bottle	Dozen	Qty	Total
WHITE TABLE WINES				
	\$	\$		\$
NV Rosewood White	5.00	50.00	_____	_____
2002 Muscadelle & Chasselas.....	9.00	90.00	_____	_____
2003 Riesling	8.00	80.00	_____	_____
2002 Gouais	12.00	144.00	_____	_____
2000 Chardonnay.....	8.00	80.00	_____	_____
2005 Rosewood Riesling (Semi Sweet)	8.00	80.00	_____	_____
2001 Late Harvest	8.00	80.00	_____	_____
2006 Light Muscat.....	13.00	156.00	_____	_____
2002 Autumn White	10.00	100.00	_____	_____
RED TABLE WINES				
	Bottle	Dozen		
NV Rosewood Red (Cleanskin).....	6.00	60.00	_____	_____
2007 Bill's Ambrosia	9.00	90.00	_____	_____
2002 Shiraz & Blue Imperial	9.00	90.00	_____	_____
2002 Blue Imperial.....	10.00	100.00	_____	_____
●2004 Thunderball Red (Shiraz blend).....	10.00	100.00	_____	_____
2002 Cabernet Sauvignon (French Oak).....	12.00	144.00	_____	_____
2003 Merlot	9.00	90.00	_____	_____
*2004 Anton Ruche (Shiraz Mondeuse)	16.00	192.00	_____	_____
2000 Sparkling Shiraz	16.00	192.00	_____	_____
FORTIFIED TABLE WINES				
	Bottle	Flagon		
Fine Dry Flor (Fino Sherry)	10.00		_____	_____
Dry Flor (Sherry)	9.00	18.00	_____	_____
Oloroso (Sherry)	13.00		_____	_____
Cream (Sherry)	15.00	31.00	_____	_____
Ruby (Port)	9.50	19.00	_____	_____
Tawny (Port)	8.00	16.00	_____	_____
Rosewood Old Tawny (Port).....	20.00		_____	_____
Mt Carmel (Liqueur Port)	13.00	27.00	_____	_____
1998 Vintage Ruby (Port)	10.00		_____	_____
2002 Old Cellar (Vintage Port)	15.00		_____	_____
2005 Walnut Muscat.....	16.00		_____	_____
2004 Walnut Red	15.00		_____	_____
Muscat (Rutherglen).....	15.00	31.00	_____	_____
Tokay/Muscadelle (Rutherglen)	15.00	31.00	_____	_____
LIMITED RELEASES — subject to availability				
	Bottle	Dozen		
NV Amontillado (375ml).....	15.00		_____	_____
NV Old Vine Muscadelle (375ml).....	40.00		_____	_____
NV Grand (Special) Muscat (375ml).....	50.00		_____	_____
SPRING DEALS				
		\$		\$
Stella Cellar		135.00	_____	_____
Mothers Little Helpers		130.00	_____	_____
Mon Sherry.....		38.00	_____	_____
Warm the Cockles		135.00	_____	_____
Ravishing Reds		180.00	_____	_____

SUB TOTAL THIS PAGE \$ _____

CHAMBERS ROSEWOOD VINEYARDS

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: info@chambersrosewood.com.au

- New Wine/Vintage/Price
- * Low Stock

CELLAR DOOR PRICE LIST - SPRING 2007

SUB TOTAL C/F \$ _____

	Dozen	Qty	Total
BULK WINE PRICES - OVER 20 LITRES				
	Per Ltr	26 Ltr		
Dry Red	4.00	104.00	_____	_____
Dry Flor (Sherry)	7.50	195.00	_____	_____
Ruby (Port)	8.50	221.00	_____	_____
Tawny (Port)	6.50	169.00	_____	_____
Muscat	14.00	364.00	_____	_____
Tokay/Muscadelle	14.00	364.00	_____	_____
Mt Carmel (Liqueur Port)	12.00	312.00	_____	_____

N.B. \$10 security deposit on containers

NEW FREIGHT RATES NOW APPLY

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

	1Ctn \$	2Ctn \$	3Ctn \$	4Ctn \$
Adelaide	12.40	24.00	35.70	47.30
Brisbane	15.80	30.80	45.90	60.90
Canberra	13.30	25.80	38.40	50.90
Melbourne	11.50	21.50	31.90	42.30
Vic-Country	13.10	25.50	37.90	50.30
Sydney	13.40	26.00	38.70	51.30
NSW-Rural	15.30	29.80	44.40	58.90
Perth	25.10	49.40	73.80	98.10
Gold Coast	16.10	31.50	46.90	62.30
Tasmania	22.90	45.10	67.30	89.50

Freight rates approximate only -
Specific prices on application

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

*Flagons: 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.

PLEASE PRINT CLEARLY

Would you like to have your name added to our mailing list?

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: _____

N.B. I certify that I am 18 years or older Signature: