



CHAMBERS ROSEWOOD NV GRAND MUSCADELLE

Review Summary



98 pts “It’s the end of a day’s tasting and there’s no way I’m going to spit out wines of this world class - indeed world beating - quality. Malt, mocha, wild honey, caramel and every exotic spice you can think of - all these and more flavors blaze the mouth until you have swallowed it, when the aftertaste is wondrously fresh.”

**James Halliday, Australian Wine Companion
2018**

94 pts “Deep brown in color, this is a full-bodied, supersweet, thickly textured wine. Scents of rancio and maple sugar waft from the glass, while the flavors are brighter and fresher than expected, adding hints of citrus to the dark molasses and mocha notes.”

**Joe Czerwinski, Wine Enthusiast
October 2016**

96 pts “Spice and cardamom with hints of tobacco. This wine is driven by oxidative barrel aging instead of fresher fruit. Very long finish. Compelling stuff.”

**Nick Stock, JamesSuckling.com
August 12, 2016**

95 pts “Deep, orange-tinged amber. A strikingly complex bouquet evokes an array of dried pit fruits, crème brûlée, candied fig and brown sugar, along with an exotic gingerbread overtone. Emphatically sweet, seamless and penetrating, offering orange marmalade, apricot preserve, toffee and membrillo flavors that completely stain the palate while showing surprising vivacity. Combines richness and vivacity with a deft hand and finishes extremely long and spicy, with lingering brown sugar and candied orange qualities that don't let up.”

**Josh Reynolds, Vinous
March 2016**

90 pts “Sweet with date and brown sugar flavors, this is a bit of a pudding in its thick glycerol texture, saturating the palate with dense fruit and orange-water notes.”

**Joshua Greene, Wine & Spirits Magazine
October 2015**



94 pts “Full bodied, rich and thickly textured, this is just a bit earthier and chunkier than Chambers’ Rare bottling, while still remaining an outstanding sweet wine. The flavors are dark, earthy and intense, with lots of candied date notes and a lingering finish of molasses.”

Joe Czerwinski, Wine Enthusiast
March 2015

94 pts “Deep amber with an orange edge. Explosive aromas of toffee apple, candied orange zest, honey and gingerbread, with a smoky topnote and a touch of candied ginger. Sappy, sweet and densely packed but showing unlikely vivacity to its lush pit fruit compote, vanilla and fruitcake flavors. Really stains the palate and finishes spicy, sweet and extremely long, with a hint of bitter orange and no rough edges.”

Josh Reynolds, Stephen Tanzer’s International Wine Cellar
July/August 2014

95 pts “Deep amber color. A wild, highly perfumed bouquet evokes brown butter, candied fig, spicecake, orange pith, dried flowers and woodsmoke. Intensely sweet but lively, offering an array of candied pit and citrus fruit flavors and notes of toffee, caramel and quince paste. Clings with superb tenacity on the finish, which strongly echoes the orange, toffee and fig notes. As rich and intense as this wine may be, it’s almost shockingly lithe and precise as well.”

Josh Reynolds, Stephen Tanzer’s International Wine Cellar
July/August 2013

94 pts “Bright orange-amber. Pungent, spicy aromas of burnt orange, candied ginger, toffee and candied dates, with a floral overtone. Sweet, deeply pitched citrus and pit fruit nectar flavors are complemented by notes of caramel and toasted nuts. Shows an intensely spicy character on the strikingly sweet, penetrating and endless finish, which leaves notes of gingerbread and caramel apples behind.”

Josh Reynolds, Stephen Tanzer’s International Wine Cellar
July/August 2012

92 pts “Smooth, thick and unctuous, a dark swirl of walnut, coffee, chocolate and pineapple flavors that pick up hints of clove and white pepper as the finish lingers.”

Harvey Steiman, Wine Spectator Insider
March 14, 2012

96 pts “Mahogany, with olive rim; intense tea leaf, toffee, fish oil and coffee varietal character, the flavors blazing in the mouth. Chambers’ Grand is almost anyone else’s Rare; 375 ml.”

James Halliday’s, Australian Wine Companion
2012



94 pts “Full amber. Aromas of dried apricot, honey, caramel, toffee and flowers. Deep, sweet candied pit fruit and burnt orange flavors are complicated by smoke and spice nuances, with zesty acidity adding lift. The orange and toffee notes repeat on the long, clinging finish.”

Josh Reynolds, Stephen Tanzer’s International Wine Cellar
September/October 2011

93 pts “Coffee- brown in color, with a hint of golden- yellow at the rim, Chambers Grand Muscadelle features intense aromas of caramelized walnuts and a pronounced rancio character, all tied together by molasses sweetness. Viscous and wildly concentrated, it leaves a lasting impression on glassware palate alike.”

Joe Czerwinski, Wine Enthusiast
February 2011

93 pts “Light brown with a green rim. Complex aromas of brown sugar, quince paste, saffrafrs and dried flowers, with a deeper note of cola coming up with air. Broad, syrupy, caramelized pit fruit flavors become spicier with aeration, picking up notes of cinnamon and nutmeg. Extremely sweet but there's unlikely energy here as well. The finish leaves maple syrup and spicecake notes behind, eventually.”

Josh Reynolds, Stephen Tanzer’s International Wine Cellar
July/August 2010

96 pts “The NV Rosewood Vineyards Grand Muscadelle gives a very deep brown color with a hint of green in the rim. Revealing an alluring nose of treacle (molasses), toasted walnut, dried mulberries, Christmas pudding, dark chocolate, preserved mandarin peel and espresso, this is an incredibly rich and thick mouthful with a great backbone of fresh acidity to enliven. The finish goes on and on delivering a whole pantry of dried fruit and spice flavors. Who needs crumbly old dessert when you have nectar like this?”

Lisa Perrotti-Brown, Robert Parker’s The Wine Advocate
June 2010

95 pts “Dark brown in color, with coffee, cream, clove and walnut aromas and flavors lingering on the rich, opulent finish. Has amazing depth of flavor without extra weight. Drink now.”

Harvey Steiman, Wine Spectator Insider
February 2010

97 pts “As has been noted in Issues 168 and 173, they are the product of a solera system so there is total consistency from year to year. The lower end wines are spectacular values and the Rare bottlings approach perfection. They should not be missed.”

Jay Miller, Robert Parker’s The Wine Advocate
December 2009



94 pts “Deep amber. Powerful aromas of toffee, toasted nuts, molasses and cherry pit, lifted by a hint of dried rose. Rich, fleshy and powerful, offering spicecake, cherry and cocoa flavors and a strong smoky quality. Denser than the Grand Muscat, with strong finishing thrust and lingering orange marmalade and spice character.”

**Josh Reynolds, Stephen Tanzer’s International Wine Cellar
September/October 2009**

96 pts “The Non-Vintage Grand Muscadelle is amber/brown with aromas and flavors of toasted coconut, almonds, and chocolate (reminiscent of an Almond Joy candy bar), graham cracker, and fig. Remarkably, the wine comes off as elegant because of its superb acid balance.”

**Robert Parker’s The Wine Advocate
February 2009**

“The Old Tokay, not blended every year, comes from a “modified solera.” The oldest is from the start of the twentieth century: The Chambers do not know its average age. Stephen describes the Chambers style as lighter and finer than the Morris style, because there is no fermentation nor skin maceration. The style of both the Old and Special Tokay is unbelievably complex and concentrated, with rancio, malt, molasses, and butterscotch aromas. The Special has more young material in the blend, so has a slightly fruitier character.”

**Neil Beckett, 1001 Wines You Must Taste Before You Die
2008**

96 pts “The Non-Vintage Grand Muscadelle is amber/brown with aromas and flavors of toasted coconut, almonds, and chocolate (reminiscent of an Almond Joy candy bar), graham cracker, and fig. Remarkably, the wine comes off as elegant because of its superb acid balance. Chambers Rosewood Vineyards makes my short list of greatest fortified wine producers.”

**Robert Parker’s The Wine Advocate
October 2007**

92 pts “Tawny in color, with scents of caramel apples and toffee, this turns darker in tone, meaty, its flavors shadowed even as they remain firm and brisk. The complex contrasts are dark and resinous as hash, bright and honeys, balanced for a savory almond tart.”

**Wines & Spirits Magazine
February 2006**

97 pts “Possesses a deep amber color as well as extraordinary concentration, and additional caramel, toffee, fig, prune, and raisin aromas and flavors. This incredibly rich, unctuous, full-throttle offering is never cloying because of its good acidity.”

**Robert Parker’s The Wine Advocate
October 2004**



92 pts “Medium green-edged brown. Superripe aroma of maple syrup and mocha. Thick, fat and superconcentrated, with hints of exotic fruits, brown sugar, honey and tea. The wine's chewy, saline quality and penetrating acidity give it shape and freshness. Finishes supersweet and tactile, with hints of roasted fruits. Considerably more impressive than the regular muscadelle-only fitting, as this is nearly ten times the price.”

Stephen Tanzer's International Wine Cellar
July/August 2004

98 pts “Deep olive-green. Very advanced, slightly varnished nose is almost beyond rancio! Steeped in licorice, spices and leather. Unctuous, definitively oily, sweet and breathtakingly concentrated, yet manages to finish lively and fresh. Incredible, nearly perfect.”

Stephen Tanzer's International Wine Cellar
July/August 2003

99 pts “...extraordinary concentration of flavor, explosive aromatic fireworks...an orgasmic smorgasbord of flavors. They are almost unbelievable in their richness and aromatic complexity. Life's too short not to drink at least a few glasses of William Chambers' fortified Muscats and Tokays.”

Robert Parker's The Wine Advocate
October 2002

99 pts “It is amazing how many sensational efforts emerge from this country. This luxurious offering possesses such extraordinary unctuousness, thickness, complexity, and richness that it must be tasted to be believed. It is not just a big, thick sugar ball, because it has sound underlying acidity as well as remarkable complexity and freshness. A spoonful or two is enough for most non-gluttons to appreciate the riveting heights this cuvee represents. The wine possesses notes of smoke, roasted nuts, coffee, brown sugar, maple syrup, prunes, honey, fruitcake, overripe orange/apricots, and remarkable spicy characters. This is a riveting example of a fortified dessert wine that I enthusiastically recommend ... In summary, life is too short not to try this wine ... a true Australian treasure.”

Robert Parker's The Wine Advocate
June 2001