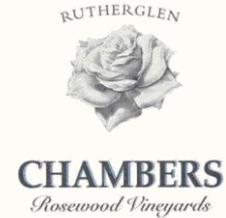




## CHAMBERS ROSEWOOD NV GRAND MUSCAT

### Review Summary



**97 pts** “The olive rim to a walnut-brown heart of the color sets the scene; the heady essence of raisin bouquet pushes any discussions of the fortifying spirit to the back row; in its place there is an Arabian bazaar of spices, with a nod to Turkish baklava, then a rolling wave of Christmas pudding with a garnish of dark chocolate and caramelized rose nuts. The ultimate magic of the Chambers wines lies in the freshness of the finish.”

**James Halliday, Australian Wine Companion  
2018**

**93 pts** “Toasted hazelnut, salted caramel and dark chocolate-covered coffee bean flavors are bold and intense, set on a smooth and silky frame, but with plenty of freshness to stand up to the sweetness. Spice and tobacco notes linger.”

**MaryAnn Worobiec, Wine Spectator  
April 2018**

**94 pts** “Amber-rimmed brown. Heady aromas of mocha, fig jam, molasses, raisins and candied dates, backed by a hint of smokiness. Broad, sweet and deeply concentrated, offering palate-coating molasses cookie, toffee, dark chocolate, coffee liqueur and candied fig flavors and a touch of maple syrup. Refuses to let go on the finish, which emphatically echoes the molasses and date notes.”

**Josh Reynolds, Vinous  
October 2017**

**94 pts** “There’s no getting around the fact that this wine is sweet, a huge wave of sugar that might knock you over, even as the texture provides a down pillow of softness to cradle your fall. It would be hard not to fall for this wine, scented in a complex array of gingerbread, graham cracker, orange pekoe tea and jasmine. It’s plump in the middle, lasting on grape-scented sweetness, with a fascinating crushed mineral structure holding that sweetness and making it profound. The Chambers family blends this from stocks they have maintained since the early 20th century.”

**Joshua Greene, Wine & Spirits Magazine  
October 2017**



**97 pts/Top 100 Wines of 2016 – #57/Editors' Choice** “Deep mahogany. Dried fig and black tea on the nose, then concentrated mocha and molasses flavors, enlivened by candied orange zest. Full, rich and sweet, but surprisingly drinkable, with terrific intensity and length.”

**Joe Czerwinski, Wine Enthusiast  
October 2016**

**94 pts** “Dark brown, with a shimmering green rim. Deeply pitched aromas and flavors of fruitcake, pomegranate molasses, Café Brûlot and candied date, with a subtle hint of smokiness emerging slowly with air. Broad, concentrated and very sweet, showing a spherical texture and superb back-end power. The molasses and coffee qualities come back strong on a strikingly persistent, spice-tinged finish, which leaves behind a very sweet note of fig paste.”

**Josh Reynolds, Vinous  
March 2016**

**93 pts** “Fasten your seatbelt for this intense textural pleasure, a wine that mesmerizes with its freshness over layer upon layer of flavor. I could list nuts, dried fruits, coffee, mocha, raisins, cedar, tobacco, orange, caramel. Or you could pour yourself a glass and explore this wine’s depths. For all of its complexity, it’s tightly structured, presenting its flavors with grace.”

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

**92 pts** “Not as darkly concentrated or marked by rancio as the Rare bottling (but considerably less expensive), this is still an excellent sweet wine. Earthy notes of caramel and mocha dominate, rounded out by candied dates and wrapped up by a long, coffee-tinged finish.”

**Joe Czerwinski, Wine Enthusiast  
March 2015**

**92 pts** “Stephen Chambers blends this wine from his family’s collection of stocks reaching back more than 100 years. It’s luscious and ripe, with scents of candied orange rind and baking spices. The fruit feels succulent, the texture broad and rich. Though the wine is sweet, it’s balanced by refreshing acidity, making it compellingly drinkable long into the evening.”

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

**93 pts** “Dark amber. Intense, smoke-accented fruitcake and mocha scents are lifted by a spicy element and pick up notes of toffee, espresso and licorice candy with air. Lush, palate-coating cherry liqueur and molasses flavors show superb depth and a velvety texture, with a hint of mace adding bite. Really clings on the finish, which leaves smoky cherry and candied date notes behind.”

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



**94 pts** “Dark, spicy and richly sweet, this is the color of brewed coffee, with espresso and bittersweet chocolate notes melding with cherry pie, toasted walnut and candied orange peel flavors, lingering expressively.”

**Harvey Steiman, Wine Spectator Insider**  
**April 23, 2014**

**94 pts** “Amber-rimmed brown. Deeply pitched aromas of caramel, fig paste, honey and candied dates, with smoke and exotic spice overtones. Rich, creamy and intensely sweet, offering an array of poached and singed fruit flavors accompanied by toasted nut and toffee qualities. Like some sort of liquified nut tart, with a sweet, clinging finish that shows superb persistence.”

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

**96 pts** “Has moved well into the brown spectrum, with olive starting to appear on the rim; here the raisin fruit has concentrated and developed strong Christmas pudding, liquored plum, and an array of Asian spices, wrapped up in a viscous drum roll of flavor.”

**James Halliday, Australian Wine Companion**  
**2013**

**93 pts** “Rutherglen Grand Muscat blended from wines that are up to 70 years old in the Chamber’s family cellars. This is a dark beauty with a seemingly everlasting flavor of honey and beeswax, along with an acidic sting that deepens the sweetness in check. It’s complex and mouthwatering, to sip on its own or serve with an apple tart a la mode.”

**Joshua Greene, Wine & Spirits Magazine**  
**October 2012**

**94 pts** “Dark brown. Deep, brooding aromas of blackcurrant, roasted coffee, black tea, clove and caramel, with floral and smoke topnotes. Sweet, palate-staining dark fruit and toffee flavors are touched by nuances of spice, bitter chocolate and candied fig. Weighty, smoky and clinging, with superb finishing energy and sweetness.”

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

**93 pts** “A smooth, sweet Muscat, displaying a hint of orange peel and black tea to the walnut, cherry and spice notes. The finish finds a bead and keeps rolling beautifully, with focus and refinement.”

**Harvey Steiman, Wine Spectator Insider**  
**March 14, 2012**



**95 pts** “A very appealing balance between freshness and age, with touches of oak, bitter almonds, toffee and some lifted floral, musky notes; the palate is poised, weighty and shows a very pleasant burnt caramel character on the finish; delicious.”

**James Halliday’s Australian Wine Companion  
2012**

**97 pts – Best of the Best**

**Nick Stock, Good Wine Guide  
2012**

**94 pts** “Dark brown, with a copper rim. Exotic aromas of candied cherry, toffee, licorice and botanical herbs, with a strong floral overtone. Smooth, sappy and intensely sweet, offering lush smoke- and spice-accented red fruit and floral pastille flavors and a touch of mocha. Leaves cherry and caramel notes behind on the very long, sappy finish.”

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

**95 pts** “The Grand level of Chambers’ offerings may be the best compromise between expense, rarity and quality. This Grand Muscat boasts knockout scents of dried flowers, tea leaves and rancio, while the flavors are date-like in sweet intensity but accompanied by floral qualities and impeccable freshness.”

**Joe Czerwinski, Wine Enthusiast  
February 2011**

**93 pts** “This starts out with high notes of spice before settling into a cushion and soft cherry fruit. The finish brings a dusting of cocoa powder, then nuttiness that turns toward baked persimmon, lengthening, opening and expanding as it brightens into kumquats and cream. A wine for conversation at the end of the meal.”

**Joshua Greene, Wine & Spirits Magazine  
February 2011**

**94 pts** “Light amber. An intensely perfumed array of dried orchard and pit fruit aromas is complicated by exotic Indian spices and flowers, along with a note of cherry pit. Bitter orange peel and medicinal red fruit flavors are intensely sweet but don't come off as heavy or thick, with a lively cracked pepper note coming up on the back half. Pretty wild stuff, finishing with strong cut and clinging sweetness.”

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



**93 pts** “With a medium brown color going slightly green at the edge, NV Rosewood Vineyards Grand Muscat has aromas of macerated sultanas, fig paste, baklava, toasted hazelnuts and coffee grounds plus a little mace. The palate is very sweet and very crisp with an unctuous silkiness that blankets the mouth and lingers a very long time.”

**Lisa Perrotti-Brown, Robert Parker’s The Wine Advocate  
June 30, 2010**

**98 pts** “The highest pedigree and most elegantly styled Rutherglen Muscat has long been the calling card of the Chambers family. This wine balances richness and intensity with fragrance and elegance. Haunting, moist, crushed rose petals and superb, fresh lift. Intense raisiny flavors unfold across the palate, building savory rancio through the finish. Immaculate!”

**Nick Stock, The Penguin Good Australian Wine Guide  
2010**

**96 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**

**90 pts** “Complex and compelling, this wine uses its age and sweetness to great effect. The aroma is dense, layering scents of figs, dates, orange peel and salted nuts. The alcohol seems to extend the wine's sweetness and intensity. If it's too much to take on its own, pour it over vanilla ice cream.”

**Wine and Spirits Magazine  
October 2009**

**93 pts** “Medium amber color. Intensely floral and spicy on the nose, which displays scents of cherry, botanical herbs, mint and dried flowers. Smells like an amaro, with a gentle smoky overtone. Surprisingly lively in the mouth, offering spicy pit fruit and molasses flavors and a kick of peppery mint. This is shockingly lithe for the type, finishing with strong cut and lingering toffee and bitter peach pit notes.”

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

“During an amazing Chambers Rosewood tasting with Stephen Chambers at Elway’s Restaurant, I loved the thick, creamy Chambers Rare Muscat. Butter cream and rum joined allspice and vanilla-bourbon extract on the long, mineral-driven, buttery finish. Truly a dessert in a glass.”

**Ben Weinberg, “Unfiltered, Unfined” Weinberg’s Wine Notes #66  
September 2009**



**93 pts**

**Wine Spectator Insider  
July 2009**

**96 pts** “The Non-Vintage Grand Muscat is dark amber with aromas and flavors of mocha, molasses, fig, and spice box. It is beautifully balanced and exceptionally long.”

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

**96 pts** “The Non-Vintage Grand Muscat is dark amber with aromas and flavors of mocha, molasses, fig, and spice box. It is beautifully balanced and exceptionally long. Chambers Rosewood Vineyards makes my short list of greatest fortified wine producers.”

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

**92 pts** “Smooth and silken, cool as well water, this tastes like something a farmer would ladle out of an old cask and serve you in a chalice. Sweet and supple, this wine has a smoky edge, a pleasant balancing char to the melting caramel and toffee flavor.”

**Wine & Spirits Magazine  
February 2006**

**99 pts** “Deep amber color is accompanied by aromas and flavors of coffee liqueur, brown sugar, molasses, prunes, figs, and a bevy of spices. It is just extraordinary stuff!”

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

**93 pts** “Exotic, high-toned aromas of orange peel, clove, currant and maple syrup; showing more fruit than the muscadelle. Then silky and pliant in the mid-palate, with compelling sweetness and perfect balancing acidity. This is downright elegant. The Muscadelle suggests a higher percentage of older material, but this is even smoother.”

**Stephen Tanzer’s International Wine Cellar  
July/August 2004**

**99 pts** “Reveals more orange marmalade notes. It is an incredibly unctuous, sweet, thick wine, but, like its siblings, it is neither heavy nor cloying because of good underlying acidity.”

**Robert Parker’s The Wine Advocate  
August 2003**



**96 pts** “Wonderfully floral and intense on the nose, still remarkably fresh despite its raisined rancio aromas. Viscous and intense, this is a luscious, wonderfully concentrated and pristine expression of its style.”

**Stephen Tanzer’s International Wine Cellar**  
**July/August 2003**

**99 pts** “The four other offerings range from one degree of awesome to another. These are all sweet, but their extraordinary concentration of flavor, explosive aromatic fireworks, and singular characteristics make them nearly impossible to describe accurately. Aromas of caramel, toffee, fig, molasses, maple syrup, and oranges macerated in cognac emerge from all four. These change quickly in the glass, providing 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**

**98 pts** “It is amazing how many sensational efforts emerge from this country. This luxurious offering possesses such extraordinary unctuousity, 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**