



CHAMBERS ROSEWOOD NV MUSCADELLE

Review Summary



90 pts “A luscious, amber-hued sticky from the spiritual home of dessert wines down under, Rutherglen, this wine oozes chocolate, caramel, mint, coffee and that old library smell that emanates from so many fortifieds. The palate is ultrarich and satin-textured with molasses sweetness. The alcohol feels a little hot and it could use a bit more acidity, but this is nevertheless an affordable and indulgent drop.”

Christina Pickard, Wine Enthusiast
February 2019

93 pts “Bright, clear golden orange hue. Even though very young, its time in oak has added some complexity to the wanton display of malt, butterscotch, cold tea, nuts and spices. It is lusciously sweet, of course, yet leaves the mouth fresh. It is ludicrously good value. But do remember, it won’t change with age, the upside that it will last for many, many weeks after being opened.”

James Halliday, Halliday Wine Companion
2019

91 pts “Deep amber-gold. Turbinado sugar, tangerine, honey and gingerbread aromas, along with a touch of candied almond in the background. Sweet and penetrating on the palate, offering sappy citrus and pit fruit flavors and a hint of toffee. Shows very good energy and thrust on the clinging, penetrating finish, which leaves a singed orange zest note behind.”

Josh Reynolds, Vinous
October 2017

89 pts “Full-bodied and sweet, this amber-hued fortified is one of the entry points into the Chambers universe. Dried figs and soy sauce mark the nose, while the flavors combine hints of mushrooms, roasted meat and maple syrup. The finish is long, with just a hint of scorched sugar.”

Joe Czerwinski, Wine Enthusiast
October 2016

92 pts “Golden orange hue; a truly perfect expression of young muscadelle: Callard and Bowser toffee, cold tea, honey, spices of every kind, nuts and toffee, leaving the mouth fresh. The value is quite extraordinary.”

James Halliday, Australian Wine Companion
October 2016



90 pts “Gold-tinged brown. Deeply pitched scents of toffeed apple, candied date and cherry pit, with notes of mocha and fruitcake emerging with air. Sweet, broad and velvety, offering intense baked orchard fruit and spicecake flavors and a strong toffee quality. Weighty, very sweet and lush, finishing with strong cling and lingering smokiness. A touch less vivacious than its Muscadelle sibling and best suited for serving on its own, or maybe with a rich chocolate dessert.”

Josh Raynolds, Vinous
March 2016

90 pts – Editors’ Choice “This is a terrific introduction to the Rutherglen style, sweet, fortified, but with decent balancing acids. It offers bold aromas of bergamot, honey and fig, flavors of caramelized pineapple and flamed orange zest and a moderately long finish.”

Joe Czerwinski, Wine Enthusiast
March 2015

92 pts “Golden orange; a truly perfect expression of young Muscadelle: Callard & Bowser toffee, tea leaf, spices of every kind, nuts and toffee, leaving the mouth fresh. The value is quite extraordinary.”

James Halliday’s Australian Wine Companion
2015

91 pts “Bright orange-amber. Pungent aromas of orange marmalade and toffee, with a spicy note adding lift. Sweet and broad but lively on the palate, offering intense candied pit and citrus fruit flavors and a strong caramel nuance. Finishes sweet and long, with a touch of smokiness and excellent cling.”

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

91 pts “Light amber in color, this features silky sweetness and aromatics of ginger and clove, with orange-accented caramel flavors.”

Harvey Steiman, Wine Spectator
June 2014

90 pts “Bright orange-amber. A highly perfumed nose displays scents of dried pit fruits, fig paste and toasted nuts. Rich but surprisingly lively, offering sweet apricot and toffee flavors complemented by a gingerbread nuance. Finishes smooth and long, with lingering nuttiness and a strong note of candied pit fruits.”

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



91 pts “Light, bright amber. Expressive aromas of candied orange, toffee, anise and honey, with subtle nut and ginger nuances. Lively and refreshingly brisk for a sweet wine, offering intense flavors of spicy citrus and caramel. Finishes on a sappy note, with good grip and a persistent caramelized pear note.”

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

90 pts “This sweet wine, almost light and tangy, delivers freshness and vitality to show its dried pineapple, cherry and tobacco flavors. Finishes with a refreshing zip.”

Harvey Steiman, Wine Spectator Insider
March 14, 2012

89 pts “Golden color; very fresh, but already of superior quality.”

James Halliday’s Australian Wine Companion
2012

91 pts “Bright amber. High-toned aromas of honey, apricot, orange pith, marzipan and spices. Very sweet and lively, with sweet apricot, marzipan and candied nut flavors brightened by lively acidity. Finishes with a refreshingly bitter edge and lingering sweetness.”

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

89 pts “Thickly textured and potently sweet, this dark brass- colored wine presents hints of dried fig and citrus, turning almost honey- like on the slightly warm finish.”

Joe Czerwinski, Wine Enthusiast
February 2011

89 pts – Best of the Best by Variety “Yellow-golden bronze; intense tea and butterscotch flavors are just starting to move towards more biscuit/cake flavors.”

James Halliday’s Australian Wine Companion
2011

92 pts “Amber-orange. Spicy aromas of singed orange, apricot pit and dried fig, with a touch of heat lending a volatile quality. Tangy on entry, giving way to sweet pit fruit and orange marmalade qualities in the middle. Very sweet wine, with strong notes of white pepper and backing spices on the sappy finish. Just as complex as the Muscat, but this has more energy and spiciness.”

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



92 pts “Medium gold in color, the NV Rosewood Vineyards Muscadelle has gorgeous aromas of preserved peach slices drizzled with honey plus nuances of fading orange blossom, cinnamon stick and a dash of powdered ginger. The palate is very sweet, very rich and incredibly viscous with a pleasantly perfumed taste of Turkish delight coming through. Crisp acidity gives this opulent wine lift throughout the very long layered finish. This wine is such an incredible value that I had to ask the importer twice to confirm the price!”

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

96 pts “This is stamped with the hallmark of the Chambers style – great concentration with elegance. Rich malted caramel and black leaf tea aromas, candied citrus peel and savory grilled nuts. The palate caressed on entry with fine, precise honeyed flavor, gentle caramel and more nutty characters building through the finish.”

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

93 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**

91 pts “Orange-tinged gold. High-pitched aromas of singed orange, toffee and botanical herbs. Lively, sharply focused orchard fruit and orange marmalade flavors are impressively deep, and nicely accented by a hint of white pepper. Finishes on a smooth, sweet note of toffee, with lingering spice and floral notes. “

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

90 pts “Sweet and golden, this is nicely balanced to show the spicy pineapple nectar and almond flavors, lingering nicely on the refined, lightly sugary finish. Drink now.”

**Harvey Steiman, Wine Spectator Insider
July 2009**

“Founded in 1858 in the scorching Rutherglen region, Chambers is one of the country’s top producers of fortified wines. Their phenomenal ‘rare’ wines include blends of wines with 100 years of age but at \$250 for a half bottle, that’s some pricey nectar. The Rosewood Vineyards Muscadelle (formerly known as Tokay) gives much more wallet-friendly example of the ‘sticky’ style with and amber color, notes of toffee and golden raisins and an unctuous texture. Save this one for dessert.”

**Tyler Colman, Forbes.com
June 18, 2009**



92 pts “The Non-Vintage Muscadelle is light amber-colored with aromas and flavors of orange peel, tangerine, and marmalade.”

Robert Parker’s The Wine Advocate
February 2009

92 pts “The Non-Vintage Muscadelle is light amber-colored with aromas and flavors of orange peel, tangerine, and marmalade. Chambers Rosewood Vineyards makes my short list of greatest fortified wine producers.”

Robert Parker’s The Wine Advocate
October 2007

92 pts – BEST BUY “Exhibits a light amber color along with sweet molasses, honey, tea, and marmalade characteristics.”

Robert Parker’s The Wine Advocate
October 2004

92 pts “Exhibits a light amber color as well as a gorgeous fragrance, and plenty of honey and molasses characteristics in a full-bodied, unctuous style...average 10 years in age.”

Robert Parker’s The Wine Advocate
August 2003

92 pts “As I have written frequently in the past, these are among Australia’s as well as the world’s greatest fortified wines. The less expensive Muscadelle (Tokay) and Muscat are great buys. Both exhibits light to medium amber colors as well as extraordinary bouquets of molasses, brown sugar, roasted nuts, and sweet fruitcake. Unctuously-textured as well as juicy, sweet yet fabulously fragrant and well-balanced in the mouth, they are both spectacular fortified wines to savor slowly after dinner. After bottling they neither improve nor decline, and are capable of lasting up to a decade.”

Robert Parker’s The Wine Advocate
October 2002

96 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. At \$15 this is a sensational bargain. 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. I use the Rosewood sweeties for many charitable meals/wine tastings I donate, and guests always go ga-ga over these rarities. In summary, life is too short not to try this wine ... a true Australian treasure.”

Robert Parker’s The Wine Advocate
June 2001