

## CHAMBERS ROSEWOOD NV MUSCAT

### Review Summary



**92 pts** “This is pale russet red. The fortification spirit that is added after the wine has spent a mere 24 hours on skins before it is pressed introduces an edge to the Christmas cake, raisin, orange peel and spice that define new-born Rutherglen muscat. Truly great value.”

**James Halliday, Halliday Wine Companion**  
2020

**92 pts** “This tawny colored Muscat is a different beast all together from the NV Muscadelle, and is a bargain for the quality. Less chocolatey and more in the citrus and herbal spectrum, it bursts with orange rind, cherry, vanilla and Christmas spices. These characters continue to the palate which is rich and of course sweet but not overly syrupy. The long, tangy, fruity finish is a treat. Sip with an orange or lemon tart.”

**Christina Pickard, Wine Enthusiast**  
February 2019

**92 pts** “Where the Muscadelle is yellow-gold, this is pale russet red. The fortification spirit that is added after the wine has spent a mere 24 hours on skins before it is pressed introduces an edge to the Christmas cake, raisin, orange peel and spice that define new-born Rutherglen muscat. Truly great value.”

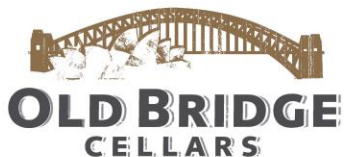
**James Halliday, Halliday Wine Companion**  
2019

**89 pts** “Burnt sugar, tobacco, mahogany and apple cider aromas complement the firm, focused core, centered around toasted hazelnut and spice flavors, with a firm edge of acidity.”

**MaryAnn Worobiec, WineSpectator.com**  
2018

**92 pts** “Dark brown. Dark chocolate, cherry liqueur, singed plum and burnt sugar on the deeply perfumed nose. Lush, broad and intensely sweet, offering plush mocha, toffee and dark chocolate flavors and a subtle touch of allspice that adds back-end lift. Clings with impressive tenacity on the finish, leaving coffee liqueur, cola and burnt sugar notes behind.”

**Josh Reynolds, Vinous**  
October 2017



**88 pts** “So, I love coffee cake,’ W&S Tasting Director Sarah Looper announced when she tasted this wine. ‘And this is like liquid coffee cake—dense crumb, a dense pound-cakey quality, apricots, brown sugar, dates...’ It’s warm and friendly wine, a blend of six- to ten-year-old stocks, with enough orange-like acidity to keep the sweetness in check.”

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

**91 pts/Editors’ Choice** “This seems slightly fresher than the basic Muscadelle, offering more balanced flavors, including a touch of orange zest. It’s sweet and long, with notes of brown sugar and citrus lingering on the long, more-ish finish.”

**Joe Czerwinski, Wine Enthusiast**  
**October 2016**

**88 pts/BEST BUY** “With its flavors of brandied apricots and honey, this is an old-fashioned sweet muscat that finishes clean.”

**Joshua Greene, Wine & Spirits Magazine**  
**October 2016**

**91 pts** “Bright amber-gold. Smoke- and spice-accented scents of orange, toffee and baked apple, with notes of caramel and honey in the background. Sweet and silky but penetrating on the palate, offering bitter orange pith and cinnamon pastry flavors that show surprising vivacity for their richness. Closes sweet, spicy and quite long, leaving orange liqueur and baking spice notes behind.”

**Josh Reynolds, Vinous**  
**March 2016**

**88 pts/BEST BUY** “A warm, nutty apricot nectar of a wine, this has enough acidity to cuddle up to biscotti.”

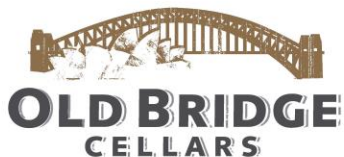
**Joshua Greene, Wine & Spirits Magazine**  
**October 2015**

**90 pts/Editors’ Choice** “Like Chambers’ entry-level Muscadelle, this Muscat offers an affordable introduction to the Rutherglen style of sticky. The Muscat is full and round, with relatively simple notes of spiced orange and crème caramel and a finish that is sweet but balanced.”

**Joe Czerwinski, Wine Enthusiast**  
**March 2015**

**90 pts** “Dark, amber-edged brown. Musky cherry pit and dark chocolate scents are enlivened by a hint of pungent herbs. Sweet and plush, offering broad pit fruit and cherry compote flavors and a hint of burnt sugar. Lingers with very good smoky intensity, leaving a note of maple syrup behind.”

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



**90 pts/Smart Buy** “This silky, sweet version is the color of dark tea, with banana notes around the core of caramel, chocolate and cherry, finishing with moderate intensity.”

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

**91 pts** “Orange-hued amber. Smoky aromas of dried pit fruits, fruitcake, anise and toffee, with a hint of mocha in the background. Fleshy, sweet and broad, with deep candied orange, cherry and cola flavors and a touch of molasses. Closes smooth, sweet and long, with lingering spiciness and a lip-smacking note of bitter orange.”

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

**94 pts** “Is old enough to have lost any red hues, but is still fresh and youthful, with raisins and warm spices illuminating the bouquet and palate alike. It is one of those wines that is so well-balanced and inviting, you might well regret the following morning how much you drank the night before.”

**James Halliday, Australian Wine Companion**  
2013

**89 pts/TOP 100 BEST BUYS OF THE YEAR** “Dark and smoky, this wine offers scents of oak, orange peel and maple syrup. Its flavors are tight and juicy, liqueur-like in the middle, finishing clean.”

**Joshua Greene, Wine & Spirits Magazine**  
Buying Guide 2013

**90 pts** “Dark amber-brown. Pungent, smoke-accented aromas of roasted fig, mocha, baked apple and dates. Lush and creamy in texture, with good heft to its dark fruit and toasted nut flavors. Shows very good intensity on the long, clinging finish. I marginally prefer the relative vivacity of the muscadelle today but fans of richer sweet wines will likely go for this one.”

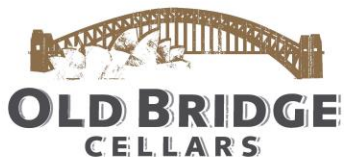
**Josh Reynolds, Stephen Tanzer’s International Wine Cellar**  
July/August 2012

**90 pts** “Sweet, smooth and spicy, with tobacco, toasted walnut, clove and cinnamon overtones to the prune and dried cherry flavors. Finishes with refinement.”

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

**90 pts** “A full (and longer than usual) tasting note for this wine will be included in an upcoming book by James Halliday titled ‘1001 Wines Under \$20’, and will appear on the day of the release of the book, scheduled for 1 November 2011.”

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



“Stephen Chambers blends fortified wines that have been aged between six and ten years for this opulent bottling.”

**Food & Wine  
Wine Guide 2012**

**91 pts** “Deep amber. Dark fruits, dates and candied fig on the nose and in the mouth, with complicating notes of cherry pit and bitter chocolate. Broad, sweet and dense, with a supple texture and a touch of smokiness. Rich on the finish but also lively and penetrating, with resonating smoke and chocolate flavors.”

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

**90 pts/Editors’ Choice** “Chamber’s entry-level Rutherglen Muscat is a wonderful wine in its own right, and a relative bargain among sweet wines. It’s floral and berry-like on the nose, with a viscous mouth feel and caramel flavors that carry hints of berry fruit, honey and citrus.”

**Joe Czerwinski, Wine Enthusiast  
February 2011**

**90 pts/TOP 100 BEST BUYS OF THE YEAR** “Here’s a steal: a half bottle of rich, stylish Muscat for \$16. This is filled with luscious, plump peach flavor, perfumed tart cherry notes with a rummy, sugarcane sweetness in the finish. Serve with hazelnut ice-cream.”

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

**91 pts** “Light reddish amber. An exotic, highly perfumed bouquet displays cinnamon, clove, dried red berries and rose, with hints of toffee and black cardamom in the background. The palate displays an intriguing blend of sweet and spicy qualities, offering toffee and candied red berry flavors and a late note of candied dates. Very exotic, and a fantastic value.”

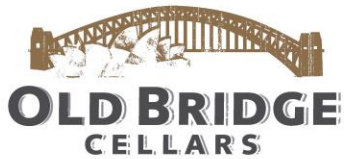
**Josh Reynolds, Stephen Tanzer’s International Wine Cellar  
July/August 2010**

**90 pts** “The NV Rosewood Vineyards Muscat appears only slightly less complex than the Muscadelle. Possessing a very pale brown color with a glint of gold, this wine is quite grapey on the nose with notes of brandied sultanas and spice cake. In the mouth it’s very sweet and rich with relatively medium-high acid to balance. The finish is very long with flavors of spicy grape syrup. As with the Muscadelle, this is also an amazing value.”

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

**GOLD MEDAL – Reserve Class Champion**

**Houston Livestock Show & Rodeo  
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/TOP 100 BEST BUYS OF THE YEAR** “Pear and ginger beer scents infuse this high-toned Muscat. It’s as rich as treacle, with bright flavors of peach nectar and golden raisins. A dense and honeyed Muscat for sipping after dinner”

**Wine & Spirits Magazine  
October 2009**

**91 pts** “Pink-edged amber. Pungent scents of crushed raisin, black tea, fruitcake and rose. Supple, spicy, round and sweet, offering fleshy burnt orange and fruitcake flavors and a mounting note of maple. Finishes with good tangy lift and sappy, clinging persistence. This is more energetic than usual.”

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

**91 pts** “A flamboyant and highly perfumed liqueur apricot and toasted nut bouquet; very rich and sweet, but in great balance and harmony; long and the spirit clans up the finish well.”

**James Halliday, Australian Wine Companion  
July 2009**

**94 pts**

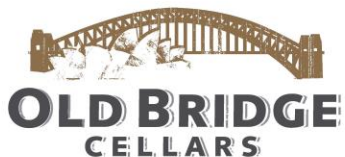
**Robert Parker’s The Wine Advocate  
February 2009**

**90 pts** “Medium brown-gold color. Exotic aromas of orange liqueur, clove, mocha and chocolate. Fat, thick and hugely sweet, with rather soft acids and considerable alcoholic clout (this is the highest in alcohol of these Chambers bottlings, at 19%). Large-scaled and super ripe.”

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

**96 pts** “Medium bright aging amber. 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. Lingering, clean, complex and harmonious.”

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



**95 pts** “The Muscat is even better, offering a rose/amber color followed by notes of black tea. This sexy effort is the equivalent of liquid Viagra. Full-bodied and opulent...average 10 years in age.”

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

**93 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. 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**

**95 pts** “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. 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**