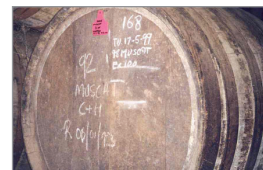
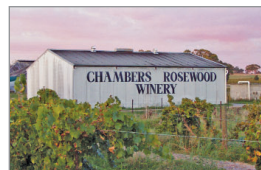


NV CHAMBERS ROSEWOOD RUTHERGLEN MUSCAT



WINEMAKER: Stephen Chambers
REGION: Rutherglen, Victoria
VARIETALS: Muscat a Petit Grains
MATURATION: Older oak casks based on solera aging system
ANALYSIS: 17.7% alc/vol | TA: 4.15 g/L | pH: 3.6

WINEMAKING: In the warm fall climate the grapes ripen and shrivel on the vines producing natural sugar levels in the range of 30-36 degrees Brix. The raisined grapes are then picked, crushed and partially fermented before fortification. Wood aging follows in a program loosely resembling a solera system, lasting, in some cases, for over 100 years.

TASTING NOTES: Produced from Muscat a Petit Grains, or Brown Muscat as it is more commonly known, this blend is comprised of material aged between six and ten years old. Amber gold in color with copper hues, the nose offers fresh raisins, sultanas, lifted spirit and cinnamon oak spices. The palate is rich and silky, its sweet dried fruits balanced by aged oak tannins and bright acidity, providing a clean, rather than cloying, finish.

CRITICAL ACCLAIM: 94 pts Halliday Wine Companion, 92 pts Wine Enthusiast, 91 pts Vinous, 90 pts Wine Spectator

ABOUT CHAMBERS: Since establishment in 1858 in Victoria's famed Rutherglen region, winemaking duties at Chambers Rosewood have been handed down from father to son through six generations. Recognized the world over for their complexity, intensity and balance, these Muscats and Muscadelles are a national relic; wines expertly crafted from unctuous material that has matured in the family cellars for more than a century.

