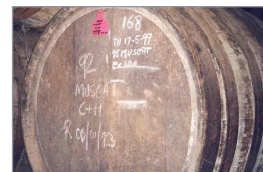
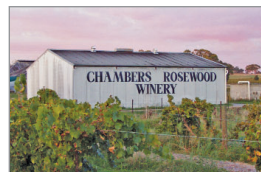


NV CHAMBERS ROSEWOOD GRAND MUSCADELLE



WINEMAKER: Stephen Chambers
REGION: Rutherglen, Victoria
VARIETALS: Muscadelle
MATURATION: Older oak casks based on solera aging system
ANALYSIS: 17.3% alc/vol | TA: 5.6 g/L | pH: 3.92

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 this intensely sweet grape juice is fortified with neutral grape spirit. A wood aging program then follows loosely resembling a solera system, lasting, in some cases, for over 100 years. The “Grand” designation relates to both quality and age; blended from material dating back to the First World War, these wines display pronounced rancio characters, impressive complexity, and a luscious mouthfeel.

TASTING NOTES: Produced from the Muscadelle grape, this wine is deep golden color with a pungent nose of candied fruits, quince paste and mature rancio characters. The viscous, silky palate seduces with toffee-apple, malt and cold leaf-tea, intensely sweet fruit balanced by bright acidity and walnut skin tannins.

CRITICAL ACCLAIM: 95 pts Vinous, 94 pts Wine Enthusiast, 92 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.

