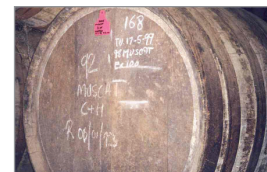
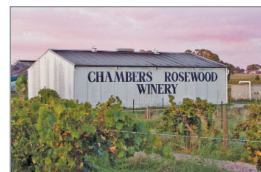


NV CHAMBERS ROSEWOOD RUTHERGLEN MUSCADELLE



WINEMAKER: Stephen Chambers
REGION: Rutherglen, Victoria
VARIETALS: Muscadelle
MATURATION: Older oak casks based on solera aging system
ANALYSIS: 18.3% alc/vol | TA: 4.35 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 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.

TASTING NOTES: Produced from the Muscadelle grape, and previously called Tokay, this blend is comprised of material aged between six and ten years old. Amber to old gold in color, it shows fresh honeycomb, orange peel and cold leaf-tea on the nose. The palate offers sweet toffee, citrus fruits and honey with a hint of spirit and aged oak spice on the back palate. Muscadelle carries itself with a feline grace as opposed to the powerhouse Muscat persona.

CRITICAL ACCLAIM: 92 pts Halliday Wine Companion, 91 pts Vinous, 91 pts Wine Spectator, 90 pts/Editors' Choice Wine Enthusiast

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.

