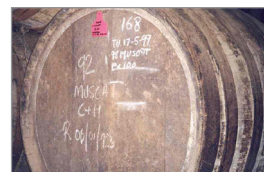
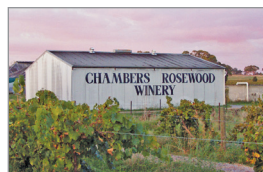


NV CHAMBERS ROSEWOOD GRAND MUSCAT



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: 6.0 | RS: 285.4 g/L | pH: 3.53

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 being fortification. Wood aging follows in a program 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 that dates back to the First World War, these wines display impressive complexity, pronounced rancio characters and a luscious mouthfeel.

TASTING NOTES: Produced from Muscat a Petit Grains, or Brown Muscat as it is more commonly known, the Grand Muscat is a deep amber color with a tawny rim. It displays a complex nose of spiced fruitcake, coffee and subtle rancio characters derived from time in oak. The complex palate shows luscious prunes, dried raisins and mature peaty spirits finishing with impressive persistence.

CRITICAL ACCLAIM: 97 pts/Editors’ Choice Wine Enthusiast, 94 pts Wine Spectator, 94 pts Vinous, 93 pts Wine & Spirits

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.

