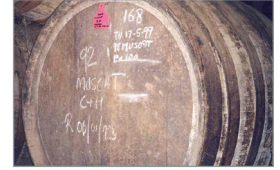


NV CHAMBERS ROSEWOOD

RARE MUSCADELLE



WINEMAKER: Stephen Chambers
REGION: Rutherglen, Victoria
VARIETALS: Muscadelle
MATURATION: Older oak casks based on solera aging system
ANALYSIS: 17.6% alc/vol | TA: 7.2 | RS: 328.4 g/L | pH: 3.65

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 prior to wood aging in a program that loosely resembles a solera system. The “Rare” designation is reserved for material dating over 100 years. Wines clearly not from this century, they display an olive rim, an extremely complex bouquet with nutty, rancio characters and an unctuous, treacly palate of astounding balance and persistence of flavor.

TASTING NOTES: Produced from the Muscadelle grape, this wine is a deep mahogany brown color. The mature bouquet leads with five spice, malt and roasted nuts alongside cumquat marmalade. Likewise, the velvety palate boasts maple syrup and toffee, backed by green tea and mellow rancio characters. Amazing balance of oak tannin, acidity and sweetness.

CRITICAL ACCLAIM: 99 pts - Cellar Selection Wine Enthusiast, 96 pts Vinous, 95 pts Wine & Spirits, 95 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.

