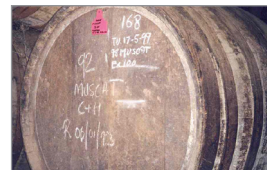
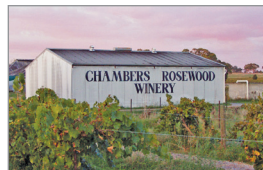


NV CHAMBERS ROSEWOOD

RUTHERGLEN MUSCAT



WINEMAKER: Stephen Chambers
REGION: Rutherglen, Victoria
VARIETALS: Muscat à Petit Grains
MATURATION: Older oak casks based on solera aging system
ALCOHOL: 17.7% alc/vol | TA: 4.2 | RS: 243.9 g/L | pH: 4.08

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. Oak-barrel aging follows in a program loosely resembling a solera system, lasting, in some cases, for over 100 years.

TASTING NOTES: Produced from Muscat à Petit Grains, or Brown Muscat as it is more commonly known, this blend is comprised of material aged between six and 10 years. 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: 93 pts/Top 100 Wine Enthusiast, 93 pts JamesSuckling.com, 93ptsDecanter, 92pts/TopValueHallidayWineCompanion, 92ptsVinous

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

