



CHAMBERS

Rutherglen, Victoria

TOP 100 WINERIES "Through sustained work to keep their centenarian vines viable and their decades of wine stocks healthy, the Chambers family has secured Rutherglen "stickies" as one of Australia's great wine treasures and themselves as one of the very best sweet-wine producers in the world."



Stephen Chambers

- Wine & Spirits

OWNER: The Chambers Family

FOUNDED: 1858

WINEMAKER: Stephen Chambers

CLIMATE: Highly continental - warm to hot days counterbalanced by cool nights

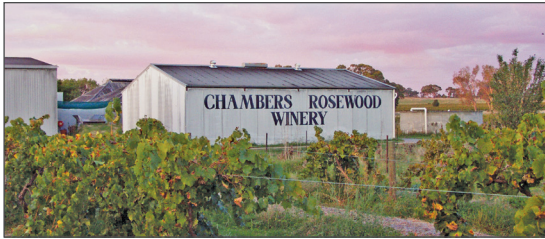
HARVEST: Early March to early May

SOILS: Well-draining, red loam over a clay base

TRELLISING: Single wire trellis, sprawling vines

ANNUAL RAINFALL: 23.2 inches

WEBSITE: www.chambersrosewood.com.au



The winery of Chambers Rosewood



PROFILE: Since establishment in 1858 in Victoria's famed Rutherglen region, winemaking duties at Chambers Rosewood have been handed down through six generations. Relinquished in 2001 by Bill Chambers, one of Australia's most respected wine personalities, the aging and blending practices that shape these inimitable fortified wines are now entrusted with son Stephen. Recognized the world over for their complexity, intensity and balance, Chambers crafts the most highly awarded fortified wines. Its Rare Muscats and Muscadelles are a national treasure, often scoring 100 perfect points from the US wine press; wines expertly blended from unctuous material that has matured quietly in the family cellars for more than 90 years.

VITICULTURE: The result of an extreme climate, a mysterious varietal heritage and century-old blending skills, these fortified wines are unique to the Rutherglen region of Australia. To the first pioneers arriving in the early 1800s it was apparent the region's sweltering summer days counterbalanced by cold nights were ideal for viticulture. Situated on the flood plain of the Murray River, Australia's largest river system, the area's deep, alluvial soils also proved valuable for their nutrient content and moisture retention. The Chambers family made a fist of it in those early days, and today their original Muscat and Muscadelle vines thrive as they did a century ago on a single-wire trellising system supporting a sprawling canopy. This fruit ripens fully under the summer sun, then shrivels as the warm weather persists through fall. With the approach of harvest in late fall, the grapes attain the high sugar-levels necessary for the production of sweet, intensely flavored fortified wines.



www.obcwines.com

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THE WINES

Chambers Muscats and Muscadelles are among Australia's, if not the world's, greatest fortified wines, displaying astounding richness and aromatic complexity. From the Rutherglens through to the Rares, these wines deliver unimaginable concentration and persistence of flavor. An experience not to be missed.



THE RUTHERGLEN

Rutherglen Muscat, Rutherglen Muscadelle: Blended from fortified material aged between six and ten years old, this wine is the foundation of the style; displaying fresh, rich fruit, clean spirit and great length of flavor.

THE GRANDS

Grand Muscat, Grand Muscadelle: 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.

THE RARES

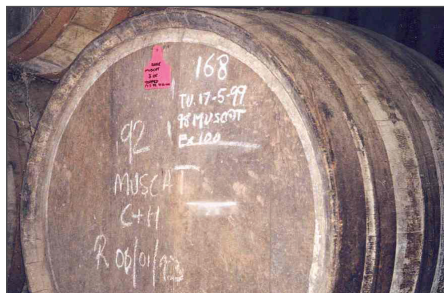
Rare Muscat, Rare Muscadelle: The "Rare" designation is reserved for material dating over 100 years. Wines clearly not from this century, they display an olive rim, an extremely complex bouquet with nutty, rancio characters and an unctuous, treacle palate of astounding balance and persistence of flavor.



WINEMAKING: For more than a century the Chambers family has harvested and partially fermented shriveled, high-sugar Muscat and Muscadelle grapes, before fortifying with neutral spirit and wood-aging in a semi-solera system. The real skill, however, lies in blending these components to achieve a consistent house style. Each year the winemaker draws from hundreds of parcels classified by vineyard, vintage and quality, aged from one to one hundred years. In addition, maintenance of the "old material" in the large, old oak barrels is essential to ensure succession, increased complexity and depth to the current releases. The wines that result are as awe-inspiring as the process that cast them: intensely flavored, explosively rich and sweet, yet wonderfully balanced and offering remarkable persistence.



Stephen Chambers, sixth generation winemaker



A large, old oak barrel preserves the 'old material'



A basket press outside the tasting room