

"Anyone who has ever tasted Chambers fortified Tokay or Muscat realizes the world's reference point for these wines begins and ends with Chambers."



**CHAMBERS**  
*Rosewood Vineyards*

CHAMBERS ROSEWOOD  
NV MUSCAT

RUTHERGLEN, VICTORIA, AUSTRALIA



DRY MED SWEET

ALCOHOL  
18.5%

VARIETY  
Muscat à Petits Grains Rouge

#### Colour Notes

Brilliant clarity, deep orange-gold colour with strawberry highlights.

#### Aroma Notes

Fresh intense varietal aromas of Turkish Delight, musk, tea rose, vanilla, soft sweet spice, fruitcake, raisin, sultana, dried berries, and quince paste finishing with a subtle lift of spirit.

#### Palate Notes

Rich and flavoursome layers of fruit, extending those found on the nose (raisin, musk, dried plum, quince, vanilla and spice). Youthful, luscious finish with gentle warmth from spirit.

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### Lisa Perrotti-Brown - The Wine Advocate

#### **90 PARKER POINTS**

The NV Rosewood Vineyards Muscat appears only slightly less complex than the Muscadelle. Possessing a very pale brown color with a glint of gold, this wine is quite grapey on the nose with notes of brandied sultanas and spice cake. In the mouth it's very sweet and rich with relatively medium-high acid to balance. The finish is very long with flavors of spicy grape syrup. As with the Muscadelle, this is also an amazing value.

### Wine Spectator

#### **90 POINTS**

This silky, sweet version is the color of dark tea, with banana notes around the core of caramel, chocolate and cherry, finishing with moderate intensity.

### Wine Enthusiast

#### **91 POINTS**

#### **EDITOR'S CHOICE**

This seems slightly fresher than the basic Muscadelle, offering more balanced flavors, including a touch of orange zest. It's sweet and long, with notes of brown sugar and citrus lingering on the long, more-ish finish.

### Jancis Robinson

#### **WINE OF THE WEEK**

(Week of 21 December, 2012) ...The most beautiful pale rosy tawny. Like several Chambers wines, it seemed to have a trace of old oak on the nose but this was rather like a grace note rather than a major fault. The wine, like all these Rutherglen stickies, is extremely sweet and thick - fermented Christmas pudding? This is a wine, even at five years old, that has exceptional and distinctive personality and manages to be both sticky and dry on the end. I thought it tasted more complex than a regular five-year-old blend and wondered whether in fact it wouldn't qualify for the next level up, a Classic bottling. I certainly think it is great value and a great ambassador for one of Australia's relatively few distinctively Australian wine styles. Sip it slowly, having served it very lightly chilled perhaps - or serve it at room temperature with cheese, nuts, or instead of Christmas pudding. I do hope the world doesn't end before you are able to take advantage of this recommendation.