

# CHAMBERS

## Rosewood Vineyards

Summer  
2011/12

Volume 52

Editor:  
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Here we go again whizzing along to the end of the year at an ever increasing speed! And what a year it's been, particularly for Stephen, who has received lots of accolades including the most recent news that Chambers Rosewood has been listed amongst the Top 100 wineries in the world in the November issue of the influential American publication Wine & Spirit Magazine.

You have perhaps wondered why you never see wines from the Chambers stable picking up awards at the Melbourne Wine show. You may have found it odd that our label seems to be more widely recognised overseas. You may even feel smug that not everyone knows about this place, this treasure trove of good wine and great prices!

The reason for this is very clear. Bill, our 5th generation winemaker, was Chairman of Judges at the Melbourne Wine Show for over 20 years, consequently he did not show his wines. This tradition has continued with Stephen, Rosewood's current winemaker, who is now heavily involved.

If there could possibly be anything that could offset the angst caused by all the weather related challenges of the 2011 vintage, surely it's news that Stephen has been able to make a very special wine this year.

Unlike other producers, we only make a botrytis wine when Botrytis Cinerea or Noble Rot occurs naturally and many will, I'm sure, remember the delicious award winning 2000 Botrytis Tokay. The new wine, labelled as 2011 Botrytis Muscadelle, will play a starring role in our Tastes of Rutherglen Festival which is coming up on the 10-11th and 17-18th March next year. It will be available for sale in late January, 2012.

Check out the full details on the perfectly matched creation Louisa Morris will present to accompany this wine on page 3 and make sure you book accommodation 'cos this is going to be a real cracker.

While we are all busy, busy, busy at this time of the year it can be easy to overlook the real meaning of Christmas, it is also the perfect time to reflect on the relationships and dealings we enjoy every day.

We're pretty confident we meet our object of giving good service and great value for money but it is the extras, the things that do not have a cost associated with them, that we get in return, which really make the difference.

The conversations we have with our regular customers, the sharing of a joke or moaning about the economy/government/politics along with meeting people who haven't been here for twenty or more years. These are the things that remind us of how fortunate we are to have such a wide array of contact both with new and loyal customers who could more accurately be described as friends, from down the street or on the other side of the world.

Bill, Wendy, Stephen and Alana, their families, Laurie, Roberta, Kath, Marika and all our vineyard Staff pass on their best greetings to you for a safe, and most importantly, happy Christmas and New Year. We are keenly aware that without you, we would not have a business and we wish to express our appreciation for your support and patronage.

### Hardcopy Newsletter Survey

A big thank you to everyone who responded to our questionnaire and yes, we did realise our timing was out a little – everyone was included in the draw for the prize irrespective of when you replied. Andrew & Vicki Quarumby of Sydney are the winners of the prize.

Laurie has been busy amending the database as many of you were happy to swap over to electronic delivery and receive the full version rather than the new one page hard copy. While some decided to keep in touch via the website, others took the opportunity to unsubscribe as they no longer imbibe due to health issues etc. We really appreciate all the feedback and will certainly take points raised into consideration in our planning.

We are committed to the moderate consumption of alcohol in line with healthy life style and social choices.



Shae Kinsman of our American distributors Old Bridge Cellars at the W&S San Francisco tasting



Proud Chambers crusader Gary Pope is always happy to extol his belief that "the best reds come from Rutherglen (not just their Ports!)" even when he's in other wine regions. Whilst in Tanunda he succumbed to the charms of Turkey Flat's Butcher Block red "just to see if it measured up to the Chambers fine reds."

"Eighty percent of life's satisfaction comes from meaningful relationships."

Brian Tracy

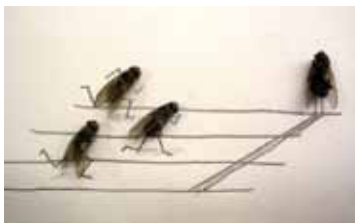
## DID YOU SEE?

- The results of a study into the drinking habits of 14,000 women who enjoy a moderate intake in alcohol each day. It seems their Sun-downer or nightcap of a glass of wine, a pint of beer or a single shot of spirit is much better for their general health than those who occasionally splurge or wait until the weekends to indulge.
- The French have chosen to recycle that delightfully elegant word "Claret." Used for centuries in Britain, it will in future, denote light and fruity, easy to drink reds from the famous Bordeaux region.
- That Sir Cliff Richard is now involved in making award winning wine.



And, for all the Ailurophiles out there and others who have possibly not seen them at the cellar door, here are our feline staff members **Ginger Ninja** and **The Black Witch**.

## HEY KIDS



It's amazing what you can create from everyday objects as you will see in this clever and very amusing idea created by using dead flies. We'd love to see what you can come up with, particularly if you feature something wine related such as corks or grapes. Send your entries to Roberta at PO Box 8, Rutherglen, 3685, or [chambers@chambersrosewood.com.au](mailto:chambers@chambersrosewood.com.au)

## RECIPES RAVES

I wasn't disappointed when I read about 'Inside out salad dressing' in the latest edition of Martin Field's occasional publication, E-Vine. It's a novel little idea from one of our favourite wine personalities and, with all the entertaining opportunities over the coming months, you may like to try this simple but speccy method of vinaigretting tomatoes from the inside out!

Pick up a hollow plastic brining needle from your local \$2 shop then wash and remove the stalks from a punnet of cherry tomatoes.

After you make sure you strain your favourite vinaigrette dressing well, suck some of the liquid into the briner. Insert the hollow needle into the stem part of each tomato and press the plunger gently so that a few millilitres of dressing seeps among the tomato seeds. Chill the tomatoes and serve with entrées or accompanying a salad.

**Can't wait to explore Martin's other suggestion and use this technique for injecting wine into fresh fruits...think I'll start with figs and apricots infused with Muscat, Muscadelle (Tokay) or maybe even Walnut Muscat!!**

**The following recipe was developed with Steve Szabo when he was Executive Chef at the legendary restaurant, Jimmy Watson's in Lygon Street.**

**P.S. Let me know if you'd like Steve's Vinaigrette recipe too**

### SZABO'S AGED RUMP STEAK IN A SWEET MUSCAT AND GINGER MARINADE

To serve six people you will need six 200 gram pieces of well-trimmed aged rump (or venison) and the following marinade: 150 ml of vegetable oil, 120 ml of muscat (or tawny port), one finely chopped onion, two crushed cloves of garlic, two teaspoons finely sliced root ginger, six crushed peppercorns and three bay leaves.

#### METHOD

Sauté onion, garlic and ginger in a teaspoon of oil until the onion is transparent, then add peppercorns, bay leaves, muscat and remaining oil. To infuse the flavours heat until the muscat just bubbles up through the oil and keep on gentle heat for two minutes. When cool pour the marinade over the rump and place in a sealed container in the refrigerator to sweeten and tenderise for three days.

To cook the rump medium-rare, first sear pieces in a very hot fry pan then place in pre-heated, very hot oven (250 C), for five to six minutes. After removing meat from oven let it rest for two to three minutes then serve on a bed of creamy mashed potato surrounded by a variety of garden vegetables. Chef Szabo advises that the marinade can also be used to baste the meat or as a sauce and that it can be recycled for future use by storing in an airtight container in the fridge for up to three weeks.

**Stephen recommends pairing it with the 2006 Shiraz.**

### Not to be Missed Videos

- [http://vimeo.com/moogaloop.swf?clip\\_id=22984504&server=vimeo.com&show\\_title=0&show\\_byline=0&show\\_portrait=0&color=00adef&fullscreen=1&autoplay=1&loop=0](http://vimeo.com/moogaloop.swf?clip_id=22984504&server=vimeo.com&show_title=0&show_byline=0&show_portrait=0&color=00adef&fullscreen=1&autoplay=1&loop=0)
- <http://www.wimp.com/airswimmers/>
- <http://www.boreme.com/posting.php?id=27735&page=1>

### THE PILOT AND THE PRIEST

A priest dies and is waiting in line at the Pearly Gates. Ahead of him is a guy who's dressed in sunglasses, a loud shirt, leather jacket, and jeans. Saint Peter addresses this cool guy, 'Who are you, so that I may know whether or not to admit you to the Kingdom of Heaven?'

The guy replies, 'I'm Jack, retired airline pilot from Houston.' Saint Peter consults his list. He smiles and says to the pilot, 'Take this silken robe and golden staff and enter the Kingdom.' The pilot goes into Heaven with his robe and staff.

Next, it's the priest's turn. He stands erect and booms out, 'I am Father Bob, pastor of Saint Mary's for the last 43 years.'

Saint Peter consults his list. He says to the priest, 'Take this cotton robe and wooden staff and enter the Kingdom.'

'Just a minute,' says the good Father. 'That man was a pilot and he gets a silken robe and golden staff and I get only cotton and wood. How can this be?'

'Up here - we go by results,' says Saint Peter. 'When you preached - people slept. When he flew, people prayed.'

## FLAGS & FANFARE

- ◆ Chambers Rutherglen Muscat and Muscadelle will feature in a special exposé of Australian wine being hosted in major centres of the USA with the aim of educating American Sommeliers, trade and media people.
- ◆ 2011 Rutherglen Wine Show - Bronze medal - 2011 Botrytis Muscadelle
- ◆ WineState Magazine ★★★★★ - 2007 Chardonnay
- ◆ Wine & Spirits Magazine (USA) - Top 100 Wineries of 2011 & 100 Best Buys List Rutherglen Muscat - Grand Muscat - Rare Muscat
- ◆ WBM Magazine Top Wines of 2011 - Grand Muscat and Old Vine Muscadelle

## TASTES OF RUTHERGLEN FESTIVAL

Two weekends of fun

March 10 & 11 and March 17 & 18

**Both Saturdays 11am – 4pm**

With the combined talents of our sixth generation winemaker Stephen Chambers and the Queen of cakes Louisa Morris, it will be impossible for you to miss their offerings this time!

You trusted us when we told you chocolate and red wine was a great taste sensation a couple of years ago so get ready for the next level of indulgence!

2007 Shiraz matched to a flourless Swiss Chocolate Almond torte served with cream, and, for those who dare, a chilli truffle on top!

**Both Sundays 11am – 4pm**

*It's worth smashing your diet with this extra special treat for your tastebuds...* mouth watering layers of raspberries and Lindt white chocolate cake blissfully unified with a chilled glass of wine, Stephen's 2011 Botrytis Muscadelle.

**Coffee - Up Close & Personal**

Join professional coffee roaster Christopher Brown in an entertaining workshop as he shares the secret to brewing über coffee at home. This intimate 'Cupping' exercise includes plenty of tips, a sample bag and mug to take home. Four sessions each day: 10am & 11.30am, 1.30pm & 3pm

Limited places so please hop in quickly and reserve your place as soon as you can because we think this one's going to be very popular. All major credit cards accepted. Great take homes and just \$20 per person!

Booking essential 02 6032 8641 / [chambers@chambersrosewood.com.au](mailto:chambers@chambersrosewood.com.au)

**12 noon to 5pm** Revisit beats from the 60s and 70s with 'The Reclining Rockers' Groove or sit back and recharge the batteries.

**Junior Art Competition**

Encourage the kids to enter our annual junior art competition. This is a display of multi-media works showcasing the creativity of all students aged between 5 & 18 years as they explore the 'Planting our Planet' theme. Don't forget to vote for your favourites in the Popular Choice ballot.

There'll also be a range of delicious gourmet ice creams available from Carol and Richards excellent coffee cart.

**SATURDAY MARCH 10 - 7pm**

**Cellar Door Dinner to aid the  
Albury Wodonga Cancer Foundation**

Kick the evening off with one of our new cocktails prepared by the soon-to-be-famous Nick Rose of the Qualia Lounge, Richmond, then enjoy a lively night of fun at this charity dinner featuring international group The Hollands! Their original music with a Gypsy, Celtic, folk blend will make your heart sing. This popular event is still just \$60 per person inclusive so please don't delay - get your family and friends together and book now on **02 6032 8641**.

## SUMMER SPECIALS

**Please note:  
Limited deliveries between  
23 December 2011 until  
after 9 January 2012**

### RUDOLPH'S REDS

6 bottles x 2006 Anton Ruch  
(Shiraz Mondeuse)

6 bottles x 2007 Shiraz (French Oak)  
**\$180 plus Delivery**

### SUGAR FOR MY HONEY

3 bottles x 2009 Autumn White  
3 bottles x 2009 Lakeside  
Late Harvest

3 bottles x 2010 Light Muscat  
2 bottles x 2011 Walnut Muscat  
1 bottle x 2010 Bill's Ambrosia  
**\$125 plus Delivery**

### CUMMINGS CRACKER CRATE

4 bottles x Rosewood White  
4 bottles x Rosewood Red  
1 bottles x Muscat

1 bottles x Muscadelle (Tokay)  
1 bottles x Ruby (Port)  
1 bottles x Tawny (Port)  
**\$90 plus Delivery**

### DASHERS DRY DELIGHTS

3 bottles x 2006 Riesling  
3 bottles x 2007 Roussanne  
3 bottles x 2007 Chardonnay  
3 bottles x 2004 Gouais

**\$125 plus Delivery**

### THE CORKER

**N.B. Cork closure - may exhibit more bottle  
variation and aged rather than fruit flavours.**

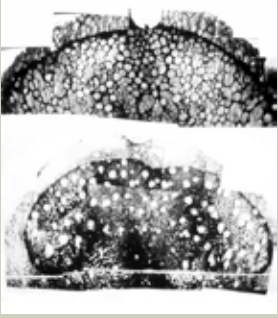
4 bottles x 2003 Shiraz &  
Blue Imperial  
4 bottles x 2003 Cabernet Sauvignon  
4 bottles x 2003 Blue Imperial  
**\$80 plus Delivery**

**Available late January:**

2010 Durif  
2010 Botrytis Muscadelle  
Classic Muscat

**Limited Stock:**

2007 Rosewood Riesling



These may look like shots of the surface of the moon but they are in fact photos of two different tongues.

The top one belongs to a person who has, as you can see, many, many taste buds. Known as a 'super taster' this person can easily pick up all sorts of flavours that the owner of the other tongue would not be able to detect.

Training can only do so much for you so don't stress if you just don't get the subtlety of flavour such as the difference between "cherries" and "black cherries" that others are so sure about because the reality is, it all comes down to how many tastebuds you were blessed with when you were born!

*May your stuffing be tasty  
may your turkey be plump,  
may your potatoes and gravy  
have never a lump.  
May your puddings be delicious  
and your pies take the prize,  
and may your Christmas dinner  
stay off your thighs!*

Unknown



Picture taken by Jan Anderson at a tourist stop near Ephesus, on the west coast of Turkey.



Cellar door visitor Jo O'Connell made time to pop in while home on her annual trip. She's been living and sharing her passion for Australian native plants with the Americans for more than 20 years on her 380 acre property in the hills around Ojai.

Jaime Durie has featured the garden in his show *The Outdoor Room* and obviously the cut flowers and bird attracting plants have great appeal. Check out her website [www.australianplants.com](http://www.australianplants.com)



## HAPPY CHRISTMAS EVERYONE!

Sure to bring smiles from your guests!

Here is a new way to prepare your Christmas Turkey.

1. Cut out aluminium foil in desired shapes.
2. Arrange the turkey in the roasting pan, position the foil carefully (hold on with toothpicks if necessary)
3. Roast according to your own recipe and serve.
4. Watch your guests' faces...

# CHAMBERS

Rosewood Vineyards

## CHRISTMAS 2011 ORDER FORM

☎ 02 6032 8641 📠 02 6032 8101

chambers@chambersrosewood.com.au | www.chambersrosewood.com.au

♥ 12 bottles for the price of 10 | ♦ Change since last newsletter

WHITE TABLE WINES	Bottle	Dozen	Deals	Qty	Total
NV Rosewood White (Cleanskin)	\$6	\$55			\$
2001 Muscadelle	\$7		\$70♥		\$
2006 Riesling	\$10		\$100♥		\$
2007 Roussanne	\$15		\$150♥		\$
2004 Gouais	\$12		\$120♥		\$
2010 The Family (Gouais, Riesling & Traminer)	\$11		\$110♥		\$
♦ 2007 Chardonnay	\$15		\$150♥		\$
♦ 2007 Rosewood Riesling (Semi Sweet)	\$9		\$90♥		\$
2010 Light Muscat	\$13	\$156			\$
2009 Autumn White	\$10		\$100♥		\$
2009 Lakeside Late Harvest	\$10		\$100♥		\$
<b>RED TABLE WINES</b>					
NV Rosewood Red (Cleanskin)	\$6	\$55			\$
2009 Bill's Ambrosia (Rosé style)	\$8		\$80♥		\$
2010 Bill's Ambrosia (Sweet Red style)	\$11		\$110♥		\$
2003 Blue Imperial	\$10		\$100♥		\$
2007 Shiraz (French Oak)	\$15		\$150♥		\$
2003 Shiraz & Blue Imperial	\$10		\$100♥		\$
2003 Cabernet Sauvignon (French Oak)	\$8		\$80♥		\$
2006 Cabernet Merlot	\$10		\$100♥		\$
2006 Anton Ruch (Shiraz Mondeuse)	\$20	\$240			\$
2004 Sparkling Shiraz	\$20	\$240			\$
<b>Sub Total B/F</b>					\$

FREIGHT RATES	1Ctn	2Ctn	3Ctn	4Ctn
	\$	\$	\$	\$
Adelaide	13.50	26.50	39.50	52.40
Brisbane	17.30	34.10	50.90	67.60
Canberra	15.10	29.60	44.10	58.60
Melbourne	13.20	25.90	38.60	51.20
Vic-Country	14.40	28.30	42.20	56.00
Sydney	14.70	28.80	42.90	57.00
NSW-Rural	16.60	32.60	48.70	64.70
Perth	35.50	70.40	105.30	140.20
Gold Coast	18.60	36.70	54.80	72.80
Tasmania	25.80	51.10	76.40	101.60

- ★ Freight prices based on a 12 x 750ml bottle carton
- ★ Mixed dozens can be shipped
- ★ Flagons: Must be either 4 or 6 to a carton
- ★ Payment must be forwarded with the order
- ★ Prices may vary without notice
- ★ Freight rates quoted approximate only—Specific prices on application
- ★ Bulk wines available in 23 1/2 litre Drums— Prices available on application
  - Ruby (Port) • Tawny (Port)
  - Mt Carmel (Liqueur Port)
  - Muscat • Muscadelle (Tokay)
- ★ \$10 Refundable Security Deposit for Containers

Title \_\_\_\_\_ First Name \_\_\_\_\_ Surname \_\_\_\_\_  
 Phone No ( \_\_\_\_\_ ) \_\_\_\_\_ Email \_\_\_\_\_  
 Home Address \_\_\_\_\_  
 \_\_\_\_\_ State \_\_\_\_\_ Postcode \_\_\_\_\_  
 Delivery Address (if different from above) \_\_\_\_\_  
 \_\_\_\_\_ State \_\_\_\_\_ Postcode \_\_\_\_\_  
 Is there somewhere we can leave your order if no one home? \_\_\_\_\_

FORTIFIED WINES	Bottle	Flagon	Qty	Total
Dry Flor (Apera/Sherry)	\$15			\$
Sweet Amber (Apera/Oloroso/Sherry)	\$16	\$34		\$
Cream (Sherry)	\$16	\$34		\$
Ruby (Port)	\$11	\$24		\$
Tawny (Port)	\$11	\$24		\$
Rosewood Old Tawny (Port)	\$20			\$
Mt Carmel (Liqueur Port)	\$16	\$34		\$
1999 Vintage Ruby (Vintage Port)	\$15			\$
2003 Old Cellar (Vintage Port)	\$15			\$
Muscadelle/Tokay (Rutherglen)	\$16	\$34		\$
Muscat (Rutherglen)	\$17	\$36		\$
2010 Walnut Muscat	\$17			\$
♦ Amontillado (375ml) (Limited)	\$20			\$
Old Vine Muscadelle (375ml) (Limited)	\$55			\$
Grand Muscat (375ml) (Limited)	\$55			\$
Rare Muscat (375ml) (When Available)	\$250			\$
Rare Muscadelle (375ml) (When Available)	\$250			\$

SEASONAL DEALS	Price	Qty	Total
Rudolph's Reds	\$180		\$
Sugar for my Honey	\$125		\$
Cummings Crackers	\$90		\$
Dashers Dry Delights	\$125		\$
The Corker	\$80		\$

**Sub Total B/F** \_\_\_\_\_ \$  
**Drum Deposit / Other** \_\_\_\_\_ \$  
**Freight (See details to left)** \_\_\_\_\_ \$

**TOTAL** \_\_\_\_\_ \$

Cheque / Money Order     Mastercard     Visa    Expiry Date \_\_\_\_\_  
 [ ][ ][ ][ ]    [ ][ ][ ][ ]    [ ][ ][ ][ ]    [ ][ ][ ][ ]    [ ][ ] / [ ][ ]

Signature \_\_\_\_\_  
 Please tick to certify you are over 18 years of age     New Customer     Existing Customer