

CHAMBERS

We wholeheartedly support the responsible, reasonable and moderate consumption of wine.

I'm sure I've seen "moving on apace" in some old text somewhere so maybe the quick passing of time, particularly at this time of the year, is a phenomenon which has been with us for ages. Each year seems to speed up and before we know it, we are barrelling along towards the end of the year again.

Hopefully you'll find some useful tips for your festive season in this, our last newsletter for 2009.

Stephen, our winemaker, has recently been racking up lots of frequent flyer points with trips to the northern hemisphere. He met up with Jay Miller who has taken over Robert Parker Junior's role of reviewing Australian wines for The Wine Advocate magazine.

He also spent a couple of very hectic weeks visiting both Canada and America acquainting industry people and members of the general public, with our fortified wines. Session participants had great fun making up their own blend of Muscat as they gained an understanding of this very interesting process.

His next flight, "over the ditch" to New Zealand, is to be (almost exclusively) a pleasure trip with his family.

Wendy and Bill have been busy visiting family and friends interstate while Laurie and Roberta have also been off enjoying some long service leave (yes, they've been here that long!)

Roberta was able to tick off several items from her 'to do list' including a long held wish to visit Gerald Durrell's Zoo on Jersey in the Channel Islands. Another treat was dining at the Michelin rated Duchess St Anne restaurant in the ancient walled city of St Malo, France.

It was only as Laurie was languishing in a rock pool at Litchfield National Park one Sunday morning that it dawned on him that he only had about 48 hours before he had to return to work.

He has come home very relaxed but says his driving holiday, up through central Australia to Darwin, has generated far more items for his 'bucket list' than he was able to cross off.



Laurie Richards, our cellar door manager, celebrates his arrival at Chambers Pillar after more than three hours in a 4 wheel drive vehicle wearing the long sleeved version of our newest haberdashery item.

Summer 2009
Vol. 44



OPENING HOURS

Monday - Saturday 9am - 5 pm
Sundays & Public Holidays 10ish - 5 pm
Closed Christmas Day

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Written & Edited by Roberta Horne

SIGN IN A RESTAURANT

"All wines have nutritional value, if you don't buy, we don't eat."

FLAGS & FANFARE

- Stephen picked up a Bronze Medal at the Rutherglen Wine Show for his **2008 Durif**.
- Winestate 2009 Annual Issue Best in State and Best New Releases **2005 Anton Ruche (Shiraz Mondeuse)**
- WBM Magazine, December issue 'Top 100' - **Chambers Old Vine Muscadelle**
- Congratulations to our wonderful American distributors, Old Bridge Cellars named Wine Importer of the Year at the International Sommelier's Challenge 2009.
- **Chambers Rutherglen Muscat** awarded a Silver medal at the American 2009 Sommelier's Challenge.
- October 2009 edition of *Wine & Spirits Guide (USA)* 90 points - **Chambers Grand Muscat**
"Complex and compelling, this wine uses its age and sweetness to great effect. The aroma is dense, layering scents of figs, dates, orange peel and salted nuts. The alcohol seems to extend the wine's sweetness and intensity. If it's too much to take on its own, pour it over vanilla ice cream."
 91 pts – **Chambers Rutherglen Muscat**
"Pear and ginger beer scents infuse this high-toned Muscat. It's as rich as treacle, with bright flavors of peach nectar and golden raisins. A dense and honeyed Muscat for sipping after dinner."
- New World Road Show, United Kingdom. A very successful series of tastings hosted by our new distributors, Enotria Winecellars. Tastings in Edinburgh, Cambridge, London and Brighton helped to create lots of interest in New World Wines. The Wine Society is particularly interested in the Chambers Grand Muscat.

GETTING TO KNOW YOU

We are keen to find out more about you, our customers!

As you will understand, our whole operation is pretty relaxed and our cellar door club is no exception. You become a member by subscribing to this newsletter, we don't charge a membership fee and we certainly do not send pre-packaged wine selections.

We believe that our no-pressure approach to business is quite unique. We are happy to offer a few suggestions but we don't wish to ever offend your intelligence by selecting wines on your behalf.

We're confident that our extensive range offers lots of choices to suit your particular taste and budget. From time to time you may be tempted to try something different, something you haven't had before – the choice is entirely up to you!

We would be very pleased to receive constructive feedback. Do you have any suggestions on things we could do differently? What are the things you like or are there any areas in which we could do better? Please drop Roberta a quick line at P O Box 8, Rutherglen, 3685, via email at chambers@chambersrosewood.com.au or fax us on 02 6032 8101.

ON YA' BIKE!

Our cellar door was recently invaded by more than 70 lycra clad cyclists during Rotary's annual Tour de Rutherglen. They stopped by to learn about Sherry, (or should I say Apera) then returned in the evening for dinner.

We are expecting an influx of visitors at our cellar door as work on the nearby Rail Trail is almost complete. The track, runs along the old railway line between Rutherglen and the banks of the Murray River at Wahgunyah, cutting across Barkly Street only about 50 metres away from us. Please don't forget to pop in if you need a breather - we've always got plenty of rain water and a cool spot to sit and relax.



The magnificent ceiling in the Signet Library Edinburgh, Scotland the venue for Enotria's first New World Roadshow series of tastings. This is the home of the Society of Writers to Her Majesty Queen Elizabeth's Signet independent lawyers association of Scotland.



Roberta finally made it to the world famous Jersey Zoo where she caught up with her hero and one her favourite authors, Gerald Durrell.



Stephen took time out to enjoy a very interesting visit to the Ute Indian Museum just outside Grand Junction, in Colorado while he was in the area.

TASTES OF RUTHERGLEN FESTIVAL

March 6 -7 & March 13 - 14

It may seem quite a time off yet, but please take time to consider how you will spend the Victorian Labor Day long weekend next year.

We would be delighted if you could join us as we celebrate the 2010 Vintage with a range of wine, food and fun events over this and the following weekend.

This festival is a more sedate affair than our famous Winery Walkabout Festival. It's all about flavour - the whole region comes together to present participants with a fabulous array of expertly selected entrée sized dishes and wines.

If you relish the opportunity to savour, meet and mingle, this is an ideal time to visit as you can be assured of a really enjoyable time. The weather is usually very good, with lovely sunny days and mild nights, at this time of the year.

On the evening of Saturday 7 March you are invited to join us as our favourite Magician, Wayne Anthoney, casts a spell over Rosewood ensuring a night full of fun, food and fashion with plenty of mirth and mystery. Bookings and good humour essential - fancy dress and dancing shoes optional. As usual the cost of \$55 per person (including food and wine) is very reasonable, we anticipate a full house and there are limited seats so please be sure to telephone us on 02 6032 8641 to make your reservations.



Unless you are truly noble, or way too health conscious, you probably won't want to share either of the beautiful desserts Louisa Morris will be serving during our Tastes of Rutherglen Festival!

On offer will be a flavoursome ensemble of profiteroles served with 2009 Lakeside Late Harvest. Or you may prefer Louisa's popular Belgian chocolate torte matched with the 2005 Anton Ruche.

JUNIOR ART COMPETITION

'Magic & Mystery' is the theme for this year. Budding artists between the ages of 5 and 18 are again encouraged to get their creative energy into gear and enter our annual art competition. Come on kids contact us for an entry form and dazzle us with your talent!

While you have your diary out, here are some other important dates – best to book accommodation early if you intend to join us.

RUTHERGLEN WINERY WALKABOUT FESTIVAL
Saturday 12 June & Sunday 13 June 2010

YEP! THAT GOOSE IS GETTING VERY FAT!!

To avoid congested roads and the disappointment of non delivery over the Christmas and New Year period, please keep an eye on delivery dates for your festive needs...the earlier you place your orders the better!

Please also note that our mail order service will not operate between Christmas Eve and until after January 11 while our usual cellar door staff take leave and enjoy time with their families.

GREAT CHIRSSY CRATE

2 bottles x 2004 Sparkling Shiraz
2 bottles x 2005 Rosewood Riesling (Semi Sweet)
4 bottles x 2003 Shiraz
4 bottles x 2009 Lakeside Late Harvest
\$125 plus freight

PRESENTS WITH PRESENCE

6 bottles 2005 Anton Ruche (Shiraz Mondeuse)
5 bottles x 2008 Durif
1 bottle x Rutherglen Muscat
\$180 plus freight

MON SHERRY

2 x bottles x Dry Flor (Apera/Sherry)
2 x bottles x Oloroso (Sweet Amber)
2 x bottles x Cream
\$75 plus freight

RUDOLPH'S REDS

3 bottles x 2002 Shiraz Cabernet
3 bottles x 2006 Cabernet Merlot
3 bottles x 2002 Shiraz Blue Imperial
3 bottles x 2002 Cabernet Sauvignon
\$90 plus freight

A SENSE OF SUMMER

3 bottles x 2004 Riesling
3 bottles x N/V Rosewood White
3 bottles x 2009 Lakeside Late Harvest
3 bottles x 2009 Bill's Ambrosia
\$80 plus freight

LIMITED STOCK

2008 Rosé (Only 3 cases left)
2003 Gouais

Australian healthy lifestyle guidelines recommend no more than two standard drinks a day - why not throw in some alcohol free days to really ramp up the benefits and your fitness?

CELLAR DOOR DRAW WINNER

If you regularly receive our newsletter and call into our cellar door, please don't forget to identify yourself as a subscriber. Just jot down your name, suburb and postcode in the small notebook next to the till and you'll go into the quarterly draw. And, you'll never know....a nice little gift may well be on its way to you!

Musk resident H Mutimer, please contact us at 02 6032 8641 as you are the lucky recipient of the draw for this quarter.

A blonde finds herself in serious trouble. Her business has gone bust and she's in dire financial straits. She's desperate so she decides to ask God for help. She begins to pray... 'God, please help me. I've lost my business and if I don't get some money, I'm going to lose my house as well. Please let me win the lottery.' Lottery night comes, and somebody else wins She again prays... 'God, please let me win the lottery!

I've lost my business, my house and I'm going to lose my car as well.' Lottery night comes and she still has no luck Once again, she prays.. 'My God, why have you forsaken me? I've lost my business, my house, and my car. My children are starving I don't often ask You for help, and I've always been a good servant to You. PLEASE let me win the lottery just this one time so I can get my life back in order.'

Suddenly there is a blinding flash of light as the heavens open. The blonde is overwhelmed by the voice of God Himself, 'Sweetheart, work with me on this - buy a ticket!'



Look closely and you may find some familiar names in this charming Friday market stall in St Malo, France

THE SCIENCE OF TASTE

Most of us know at least one person who is able to detect even the most subtle aromas and flavours when they taste wine, and it's not just "cherry" but a very specific "black cherry" flavour they find as they swirl and sip.

Those of us who are not so blessed, are often guided by various tips we glean over the years as we search for perfect wine/food combinations, for a special dinner or if we want to impress someone. It's not unreasonable to believe that these rules have some traction, after all, they've been around for a long time. We really should not be surprised that scientists are now getting in on the act with news that there is evidence to support some of the rules with which we have grown up.

While it is always fun to explore and push boundaries, we shouldn't steadfastly stick to what we know works. Perhaps we need to keep a few of those old adages about which flavours go together in the front of our minds while we ponder these matters.

Researchers have established that certain elements, such as the iron levels in some red wines, can actually make fishy flavours so prominent as to become really disagreeable – and that is why most of us prefer white wine with fish!

Talking about taste...did you hear about another group of scientists, this time in England, who have developed a tasty new vegetable which can boost the intake of nutrients? Imagine being able to ramp up your dietary intake of powerful vitamins and antioxidants by simply slicing up a capsicum.

A really surprising outcome of one of Stephen's sessions in America was the amazing discovery that our Rutherglen Muscadelle paired very well with a 4 cheese pizza with white truffle sauce.

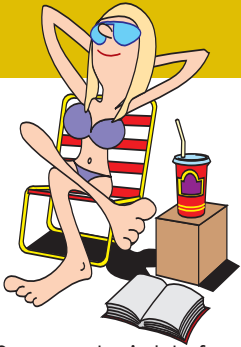
Taste is such a personal thing. It is remarkable to observe the number of couples at our cellar door, who have totally different tastes....one preferring dry wines while the other very often has a sweet palate. How do you solve this problem? Do you buy two different wines?

Fortunately, our extensive line up includes a white wine which may offer a solution - our 2005 Rosewood Riesling. Riesling is a dry style but this particular wine has a semi sweet finish. It has broad appeal and offers great versatility as it can happily accompany many different dishes. Look out for it if you are unsure of your guests' palates.

Can you read the following text?
It is quite weird, but interesting!

fi yuo can, yuo hvae a sgtrane mnid as olny 55 plepoe out of 100 can - I cdnuolt blveiee taht I cluod aulacilty uesdnatnrd waht I was rdanieg. The phaonmneal pweor of the hmuan mnid, aoccdnrng to a rscheearch at Cmabrigde Uinervtisy, it dseno't mtaetr in waht oerdr the lttteres in a wrod are, the olny iproamtnt tihng is taht the frsrit and lsat ltteer be in the rghit pclae. The rset can be a taotl mses and you can sitll raed it whotuit a pboerlm. Tihs is bcuseae the huamn mnid deos not raed ervey lteter by istlef, but the wrod as a wlohe. Azanmng huh? yaeh and I awlyas tghuhot spleling was ipmorantt!

**FESTIVE SERVING SUGGESTIONS
GREAT FOR CHRISTMAS
(or any time)**



Muscaritas

For this delightfully refreshing drink you need to be bold! Pop your bottle of Walnut Muscat into the freezer, yes, the freezer....the bottle will be fine (I promise) as the alcohol content will prevent it from freezing solid.

Serve straight from the freezer in a cocktail glass decorated with mint leaf and a black straw cut in half. Then sit back and wait for the adulation of your guests.

Alternatively, be selfish with it, don't share it with anyone and keep it for your own special treat.

Kirifics

- 20ml Dry White Wine (Muscadelle/Rosewood White)
- 15ml Ribena
- 15ml Crème de Cassis
- 50ml Lemonade

Mix all ingredients, adding red food dye to give extra colour if needed. Serve semi frozen, trim with either fruit or mint leaves in a pretty glass.



Special Occasion Dessert

Paint wedges of washed, unpeeled Granny Smith apple with lemon juice (to stop them discolouring) then melt Cocoa Farm's dark chocolate squares in a bowl placed over gently simmering water. Carefully put a lick of chocolate on each wedge then place on greaseproof paper to set. I use my Gran's compote dishes but any pretty glassware will work. Arrange the wedges on the saucer then, at the last minute, pour the semi frozen Walnut Muscat into the bowl. Unless we're being really posh we dip the wedges into the wine then use our spoons to get the very last drop.



As you can imagine we've had quite a bit of ribbing over the loss of the ashes in the cricket. Just to show we're not bad sports here is a creative interpretation of our famous landmark overlaid with the Cross of Saint George and the Rose of England.



**TREATS &
GIFT SUGGESTIONS**

Polo shirts S, M, L, XL, 2XL & 3XL sizes	\$29
Chamber philosophy Tshirt	\$15
Chambers Caps & Beanies	\$15
Handmade Truffles	\$5 (Bag of 6)
Wine infused chocolates	\$6 (100gm packs)
Louisa Morris Melting Moments	\$8 (175gmpack)
Louisa Morris Melting Florentines	\$8 (160gm pack)
Framed wine prayer	\$10
Small framed prayer	\$6
Australian Plonky wine book	\$10
Homemade jams & relishes	Assorted prices.

On behalf of the entire Chambers family and team, please accept our sincere thanks for your patronage throughout the year. Our best wishes for a happy, safe and prosperous year ahead to you and your loved ones.



- DRY RED ● DRY WHITE ● DRY FORTIFIED ● PORT - NON VINTAGE ● SHERRY (C) = Cork
 ● SWEET RED ● SWEET WHITE ● SWEET FORTIFIED ● PORT - VINTAGE ● SPARKLING (S) = Screwcap

● **2005 Anton Ruche (S) Alc/vol=16.1% 5 Star rating (Canberra Times) Silver-Rutherglen Wine Show, Winesate 2009 Annual Issue Best in State - Best New Releases**

Full flavoured blend off 100 old Shiraz and Mondeuse vines. Enjoy with most red meat dishes or at any time with a good dark chocolate. Should cellar well.

● **2003 Blue Imperial (C) Alc/vol=13.5%**

This richly flavoursome wine, made from the French variety Cinsault (pronounced Sin-So), is suitable for short term cellaring or to enjoy now. Really good with lamb dishes.

● **2006 Cabernet Merlot (S) Alc/vol=14.6%**

Vibrant red colour, tinged with purple, subtle oak, blackcurrant and berry nose with dusty tannins and some very pleasing spicy characters to enjoy with a huge range of dishes.

● **2002 Cabernet Sauvignon (C) Alc/vol=12%**

A generous, mouth filling wine with deep colour and rich fruit flavours that suit Mediterranean cuisine as well as strongly flavoured meats, tomato and herb based dishes. Best served at 15-20°C.

● **2003 Shiraz (C) Alc/vol=14.1%** Bottle age has enhanced this full bodied, Rutherglen wine and produced rich, ripe fruit flavours with subtle American oak and beautifully balanced tannins. Team it up with a juicy steak, duck or game.

● **2008 Durif (S) Alc/vol=16.1% Bronze Medal 2009 Rutherglen Wine Show**

Another statement wine from stephen. Very approachable, full flavoured young wine with almost endless food matching possibilities.

● **2002 Shiraz & Cabernet (C) Alc/vol=13.9%**

Slap a steak on the barby and team it with the great fruit characters and firm, drying tannins in this fabulous Shiraz blend and we're sure you'll be on a winner! Aged in French Oak.

● **2002 Shiraz & Blue Imperial (C) Alc/vol=14.1%**

This wine brings together the best of these classical varieties. Ideal summer drinking and good with meat based dishes, oriental meals and excellent with a rich fish pie. Drinking well now.

● **Rosewood Red Non Vintage (S) Alc/vol=14.0% (Cleanskin - no label)**

Our pizza and pasta wine. This very popular medium bodied quaffer (every day wine) is a blend of Shiraz, Cabernet Sauvignon, Merlot and Blue Imperial., Great choice with BBQ's and picnics too.

● ● **2009 Bill's Ambrosia (S) Alc/vol= 8.0%**

Unlike previous vintages this wine is more akin to a Rosé. Gorgeous colour, deliciously refreshing wild berry and cherry flavours to be enjoyed with a whole range of light meals, particularly with picnics and other casual meals.

● ● **2008 Rosé (S) Alc/vol=12.6% Alc/vol**

It's light, it's fresh and it has just a enough sweetness to make it a true anytime wine, for most light dishes, particularly well suited to picnics and light luncheons.

● ● ● **2004 Sparkling Shiraz (S) Alc/vol=13.9%**

An intrinsically Australian pleasure, this stylish drink is just as good with steak, brunch or poultry dishes.

● **2000 Chardonnay (C) Alc/vol=13.6%**

A wine which displays a refreshingly elegant suggestion of oak due to its short contact with French wood. The crisp, long finish matches well with seafood, particularly salmon and poultry.

● **2003 Gouais (S) Alc/vol=11.8%**

We have the only commercial crop of this very old grape variety in the world. Found to be a parent of the Chardonnay grape, you can enjoy a glass or two with asparagus and seafood. Pronounced Goo-Way

● **2001 Muscadelle (C) Alc/vol=11.0%**

A dry style to enjoy with a creamy risotto or vegetarian dishes such as zucchini slice. [pronounced muska-DELL]

● **2004 Riesling (S) Alc/vol=10.7% 4 1/2 Stars WineState Magazine**

A perennially favourite style offering freshness and versatility that is bound to add panache to a host of fish, chicken dishes or vegetarian cuisine.

● **Rosewood White Non Vintage (S) Alc/vol=10.6% (Cleanskin - no label) Variety = Palomino**

We call this our fish and chip wine as its easy drinking fresh tones make it ideal to enjoy with picnics and casual meals. Ready for immediate drinking and casual entertaining.

● **2007 Roussanne (S) Alc/vol=11.5%**

A great food wine! Crisp acids and juicy pear flavours to enjoy with poultry, particularly chicken. Also a nice touch of oak to complement seafood, salads and pasta dishes

● ● **2009 Autumn White (S) Alc/vol= 10.6%**

This vibrant, aromatic and sweet blend of fruit from our 100 year old Riesling and Gouais vines has produced an ideal partner for a host of Asian dishes.

● ● **2009 Lakeside Late Harvest (S) Alc/vol= 7.0%**

Packed with appealing floral aromas and fresh, sweet fruit flavours, this late picked wine will match rich pork dishes or almost any fruit-based dessert. A great lunchtime choice too as it has lower alcohol content.

● ● **2005 Rosewood Riesling (S) Alc/vol=11.4%**

This semi sweet wine is the perfect choice when you need a wine to appeal to a wide range of tastes. It is refreshingly light with a semi sweet finish. Particularly good with fine fleshed fish.

● ● **2008 Light Muscat (S) Alc/vol= 7.0%**

Refreshing and easy drinking style Very fresh fruit aromas and light, crisp flavours provide wonderful food matching possibilities. With just 7% alcohol, a great luncheon or anytime wine.

●● **Rutherglen Muscat (S) (Non Vintage) Alc/vol=18.5% Classification: Rutherglen 94/100 Robert Parker Jr**
Fruit from Rosewood's ancient Muscat à petits grains rouge vines produce this unique and exquisitely rich union of spice, sweetness and fruit now known throughout the world.

●● **Grand Muscat (S) (Non Vintage) Alc/vol=18.0% Classification: Grand 96/100 Robert Parker Jr**
Offering a delightfully intense combination of smoky fruit and spice flavours, this wine has a sweet, lingering finish. Great to enjoy with rich cakes and desserts or to just savour by itself. Previously known as Special Muscat.

●● **2008 Walnut Muscat (S) Alc/vol=15.5%**

Deliciously light and fresh flavours to serve at room temperature, slightly chilled or, as a special treat, in a cocktail glass straight from the freezer.

●● **Muscadelle/Tokay (S) (Non Vintage) Alc/vol=18.5% Classification: Rutherglen 92/100 Robert Parker Jr**
Full of great young material with sweet and fresh aromas – ideal to sip on a cold evening or add ice during the warmer months.

●● **Old Vine Muscadelle (S) (Non Vintage) Alc/vol=18.0% Classification: Classic WBM 'Top 100'**
Enjoy this old Muscadelle either before dinner as an aperitif or savour the wondrously luscious flavours after your meal.

●● **Mt Carmel (S) (Non Vintage) Alc/vol=18.0%**

Named after the local Convent which overlooks our vineyards, this wine should be extra special! Small amounts of Touriga and Durif are blended with the Shiraz base to give the rich sweet fruit flavours and ripe blackberry and cassis scents so evident in this wine. Previously known as Liqueur Port.

●● **Old Tawny (C/S) (Non Vintage) Alc/vol=18.0%**

Age has brought richness and the complexity of the oak derived flavours rancio characters to this impressive wine. An excellent finale to a pleasant evening.

●● **Ruby (S) (Non Vintage) Alc/vol=18.0%**

Named for its lovely colour, this wine is also very popular for use in barrels.

●● **Tawny (Non Vintage) Alc/vol=18.0%**

Oak maturation has enhanced this wine's lovely light amber colour and imparted the sweet berry scented nose and fresh, long finish. Ideal for barrels.

●● **2003 Old Cellar (C) Alc/vol=17.9%**

Appreciate these finely developed fruit flavours at the end of a meal with strongly flavoured cheeses, crackers, dried fruit and nuts or cellar for some years

●● **1999 Vintage Ruby (C) Alc/vol=18.0%**

Young, light and fruity with an interesting spicy tone. Can be served straight or try it in a tall glass with soda water, crushed ice and a twist of lemon.

●● **2004 Walnut Red (C) Alc/vol=16.5%**

The return of this perennial favourite will please those looking for a subdued alcohol level without having to compromise on flavour. Accompanies duck and other main course dishes and can be served chilled!

●● **Amontillado (S) Alc/vol=18.5%**

Made in limited quantities for the discerning palate, this dry and aged sherry, with its light amber colour, has a soft, full flavour with a very pleasant nutty aftertaste. Great with an antipasto platter or rich terrine.

●● **Dry Flor (Apera/Sherry) (C/S Alc/vol=18.0% 3 1/2 Stars WineState**

This crisp and very dry sherry makes a superb drink when served before a meal as an aperitif to stimulate the tastebuds and sharpen the appetite. For a refreshing treat on a warm day, serve over ice.

●● **Oloroso Sweet Amber (Apera/Sherry) (S) Alc/vol=18.0%**

After careful aging in American Oak, over many years this mid-palate sherry has lots of great flavours and fruit aromas that suit most palates. Add to soup and sauces for an interesting change.

●● **Cream (Apera/Sherry) (C/S) Alc/vol=18.0%**

A very smooth, flavoursome wine to enjoy before or after a meal.

MEDIA REVIEWS

**Winestate 2009 Annual Issue
Best in State - Best New Releases
2005 Anton Ruche Shiraz Mondeuse**

Wine & Spirits Guide (USA) October 2009

90 points - Chambers Grand Muscat

“Complex and compelling, this wine uses its age and sweetness to great effect. The aroma is dense, layering scents of figs, dates, orange peel and salted nuts. The alcohol seems to extend the wine's sweetness and intensity. If it's too much to take on its own, pour it over vanilla ice cream.”

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“Pear and ginger beer scents infuse this high-toned Muscat. It's as rich as treacle, with bright flavors of peach nectar and golden raisins. A dense and honeyed Muscat for sipping after dinner.”

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ORDER FORM - Summer 2009
 • New Wine/Vintage/Price * Low Stock

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 Email: chambers@chamberisrosewood.com.au
www.chamberisrosewood.com.au

WHITE TABLE WINES	Bottle \$	Dozen \$	Qty	Total \$
• NV Rosewood White (Cleanskin)	6.00	50.00		
2001 Muscadelle (Dry)	7.00	70.00		
2007 Roussanne	15.00	150.00		
2004 Riesling	8.00	80.00		
*2003 Goudis	12.00	120.00		
2000 Chardonnay	8.00	80.00		
2005 Rosewood Riesling (Semi Sweet)	8.00	80.00		
2008 Light Muscat	13.00	156.00		
2009 Autumn White	10.00	100.00		
2009 Lakeside Late Harvest	10.00	100.00		

RED TABLE WINES	Bottle \$	Dozen \$	Qty	Total \$
• NV Rosewood Red (Cleanskin)	6.00	50.00		
2009 Bill's Ambrosia	8.00	80.00		
*2008 Rosé	8.00	80.00		
2003 Blue Imperial	10.00	100.00		
2003 Shiraz	12.00	120.00		
2002 Shiraz & Blue Imperial	9.00	90.00		
2002 Shiraz & Cabernet	10.00	100.00		
2002 Cabernet Sauvignon (French Oak)	8.00	80.00		
• 2008 Durif	16.00	192.00		
2006 Cabernet Merlot	10.00	100.00		
2005 Anton Ruche (Shiraz Mondeuse)	16.00	192.00		
2004 Sparkling Shiraz	17.00	204.00		

FORTIFIED TABLE WINES	Bottle \$	Flagon \$	Qty	Total \$
Dry Flor (Apera/Sherry)	10.00	21.00		
Oloroso/Sweet Amber (Apera/Sherry)	15.00			
Cream (Sherry)	16.00	33.00		
Ruby (Port)	10.00	21.00		
• Tawny (Port)	9.00	19.00		
Rosewood Old Tawny (Port)	20.00	31.00		
Mt Carmel (Liqueur Port)	15.00			
1999 Vintage Ruby (Port)	15.00			
2003 Old Cellar (Vintage Port)	15.00			
2004 Walnut Red	15.00			
2008 Walnut Muscat	16.00			
Muscat (Rutherglen)	16.00	33.00		
Tokay/Muscadelle (Rutherglen)	16.00	33.00		
NV Amontillado (375ml) (Limited)	15.00			
NV Old Vine Muscadelle (375ml) (Limited)	50.00			
NV Grand (Special) Muscat (375ml) (Limited)	50.00			

SPECIAL DEALS	\$	Qty	Total \$
Great Chrissy Crate	125.00		
Presents with Presence	180.00		
Mon Sherry	75.00		
Rudolph's Reds	90.00		
A Sense of Summer	80.00		
Sub Total \$			

BULK WINE PRICES - AVAILABLE ON APPLICATION

Dry Flor Apera (Sherry)
 Ruby (Port)
 Tawny (Port)
 Muscat
 Tokay/Muscadelle/Topaque
 Mt Carmel (Liqueur Port)

	1Ctn \$	2Ctn \$	3Ctn \$	4Ctn \$
Adelaide	12.70	25.10	37.50	50.00
Brisbane	16.30	32.40	48.50	64.40
Canberra	14.10	28.00	41.90	55.80
Melbourne	12.00	22.50	33.70	44.70
Vic-Country	13.50	26.70	39.90	53.10
Sydney	13.80	27.30	40.80	54.40
NSW-Rural	15.70	31.20	46.60	62.00
Perth	25.70	51.20	76.70	102.00
Gold Coast	16.60	33.00	49.40	65.80
Tasmania	23.40	46.50	69.60	92.70

New Customer Existing Customer

Container Deposit \$ _____
Deals Total \$ _____
Sub Total \$ _____
Plus Freight \$ _____
Total Due \$ _____

Freight rates approximate only
 Specific prices on application
 *Minimum Mail Order: 12
 bottles - can be mixed wines.
 *Flagons: Must be either 4 or 6
 to a carton.
 *Payment must be forwarded
 with the order. *Prices may vary
 without notice. *Title for the
 goods sold by us passes only on
 receipt of payment in full.

Title: _____ First Name: _____ Surname: _____

Home Address: _____

State: _____ Postcode: _____ Phone No. (____) _____

Email: _____

Delivery Address: _____

Special Delivery Instructions: _____

Cheque/Money Order Bankcard Mastercard Visa Card

Expiry Date: _____ Signature: _____

N.B. I certify that I am 18 years or older Signature: _____