Chambers Rosewood

A masterpiece of balance and depth, this Grand Muscat offers a kaleidoscope of flavors, textures, and aromas, making it a true icon of Australian fortified wines.

CHAMBERS
Rosewood Vineyards

97
WineEnthusiast

Grand Muscat 0

Victoria, Australia

Region and Vineyards

The **Rutherglen region** in **Victoria, Australia**, is synonymous with world-class fortified wines. Known for its **Muscat à Petits Grains Rouge** variety, this region benefits from a **continental climate** with hot summers and cool nights, perfect for producing richly flavored, concentrated grapes.

Chambers Rosewood sources its fruit from vineyards harvested at high **Baumé levels (16°+ Bé)**, ensuring natural sweetness and complexity. The **reddish-brown grapes** characteristic of Muscat production in Rutherglen add depth to the wine's profile. These carefully tended vineyards form the foundation for the Grand Muscat's exceptional quality.

Winemaking

The **Grand Muscat** represents the pinnacle of Chambers Rosewood's fortified wine production. The process involves:

- Harvesting grapes at optimal ripeness and **de-stemming**, followed by the addition of partially rehydrated raisins to the must.
- A **partial fermentation**, stopped by fortification with neutral grape spirit (96% alcohol), which preserves the natural sugars and enhances the fruit's vibrancy. The wine achieves a final alcohol level of **18%**.
- Aging in a modified **solera system** established in the 1930s by William Henry Chambers. Wines are matured in large, old casks ranging from **900 to 5000 liters**, allowing the development of deep, layered flavors. Only wines of very good to excellent quality are selected for this blend.

The result is a wine that embodies generations of craftsmanship, with meticulous blending ensuring consistency and excellence.

Alcohol :18,00 %

Composition: 100% Muscat

Grand Muscat 0

Tasting Notes

- **Color**: A dense mahogany hue, indicative of its long maturation and complexity.
- **Aromas**: A captivating bouquet of cedar, mulled dates, molasses, clove, and star anise, lifted by hints of rosewater and a touch of walnut rancio.
- **Palate**: Immensely rich, with flavors of hoisin, roasted chestnuts, and a savory undertone. The balance of sweetness, spice, and texture creates a wine of extraordinary depth, with a finish that lingers into eternity.

Did you know?

The **Grand Muscat**'s solera system dates back to the 1930s, with contributions from some of the oldest and finest fortified wine stocks in Australia. Praised globally, it has earned accolades such as **97 points from Decanter** and inclusion in **Wine Enthusiast's Top 100 Wines**.

Wine Pairing Ideas

- **Rich fruitcakes**: Enhance the wine's spiced and fruity notes.
- **Dark chocolate truffles**: Complement its molasses and clove aromas while balancing the sweetness.
- **Aged blue cheese**: The wine's savory rancio undertones pair beautifully with the cheese's creamy saltiness.
- **Pecan pie**: Highlights the roasted nut and caramel flavors of the Grand Muscat.

Wine Enthusiast (WE) : 97 Points (0)

Deep mahogany. Dried fig and black tea on the nose, then concentrated mocha and molasses flavors, enlivened by candied orange zest. Full, rich and sweet, but surprisingly drinkable, with terrific intensity and length.#57 Wine Enthusiast Top 100 of 2016

Wine Spectator (WS) : 93 Points (0)

Toasted hazelnut, salted caramel and dark chocolate–covered coffee bean flavors are bold and intense, set on a smooth and silky frame, but with plenty of freshness to stand up to the sweetness. Spice and tobacco notes linger. Drink now through 2028.

Robert Parker (RP) : 93 Points (0)

With a medium brown color going slightly green at the edge, NV Rosewood Vineyards Grand Muscat has aromas of macerated sultanas, fig paste, baklava, toasted hazelnuts and coffee grounds plus a little mace. The palate is very sweet and very crisp with an unctuous silkiness that blankets the mouth and lingers a very long time.