Chambers Rosewood

A showcase of Rutherglen's fortified wine mastery, Chambers Rosewood Old Vine Muscadelle offers an exquisite balance of roasted nut, toffee, and mocha notes with a luscious texture.

Old Vine Muscadelle 0

Victoria, Australia

Alcohol :17,90 %

Composition: 100% Muscadelle

Region and Vineyards

Hailing from the iconic **Rutherglen region** in **Victoria, Australia**, this wine is crafted from the **Muscadelle** grape, a lesser-known white Bordeaux variety. The **continental climate** of Rutherglen, with its hot days and cool nights, enables late harvesting, ensuring maximum ripeness and the concentration of sugars.

The grapes are typically harvested in **mid-April to early May**, with sugar levels exceeding **16° Bé**, a hallmark of Rutherglen's fortified wine style. These carefully managed vineyards form the backbone of the **Old Vine Muscadelle**, delivering fruit with exceptional intensity and complexity.

Winemaking

Old Vine Muscadelle is a testament to Chambers Rosewood's commitment to quality and tradition. Key winemaking details include:

- Grapes are harvested late in the season, crushed, de-stemmed, and pressed.
- A **minimal fermentation** (less than 1° Bé) is conducted, preserving the variety's primary fruit characters. The must is then fortified with **neutral grape spirit** to achieve a final alcohol level of **17.9%**.
- Aging occurs in a **modified solera system** established in the late 20th century, with some base wine dating back to **1986**. The solera has three levels, including small barrels and larger casks, with careful barrel-by-barrel assessments ensuring quality and maturity.

The wine is bottled on demand, ensuring each release is at its peak.

Tasting Notes

- **Color**: Deep tawny with black coffee hues and a hint of olive at the rim.
- **Aromas**: A captivating bouquet of mocha, roasted nuts, coffee beans, toffee, and a subtle hint of Earl Grey tea.
- **Palate**: Lush and complex, with flavors of malt, salted caramel, mocha, and spiced tea. The mid-weight body balances sweetness with a savory, dry finish, delivering remarkable persistence.

CHAMBERS
Rosewood Vineyards

Old Vine Muscadelle o

Did you know?

The solera system for **Old Vine Muscadelle** began with a **1986 vintage** as its base. This wine has earned global acclaim, including **97 points from James Suckling** and **95-97 ratings in Halliday Wine Companion** across multiple vintages, solidifying its place as one of the finest fortified wines globally.

Wine Pairing Ideas

- **Sticky toffee pudding**: Enhances the wine's caramel and mocha notes.
- **Roquefort or blue cheese**: The saltiness contrasts beautifully with the wine's sweetness and nutty complexity.
- **Dark chocolate mousse**: Complements the wine's roasted coffee and toffee flavors.
- **Spiced nut tart**: Highlights the spiced and nutty elements of the wine.