

# 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 o

Victoria, Australia

### 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.



**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.



Alcohol: 17,90 %

Composition: 100% Muscadelle







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### 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.



