

Chambers Rosewood

Chambers Rosewood Rare Muscat is a treasure of Australian winemaking, delivering a symphony of concentrated flavors, elegance, and freshness, perfected over more than a century.

Rare Muscat 0

Victoria, Australia



Region and Vineyards

The **Rutherglen region**, located in **Victoria, Australia**, is globally renowned as a benchmark for fortified wine production. This area benefits from a **continental climate** with hot, sun-drenched days and cool nights, allowing grapes to ripen fully while maintaining their natural acidity. The balance between sweetness and vibrancy is a hallmark of Rutherglen fortified wines.

The **Muscat à Petits Grains Rouge** grape thrives in this region, prized for its deep, reddish-brown hue and ability to develop intense flavors and sugar concentration. The vineyards are meticulously maintained to ensure the highest quality fruit, harvested at late ripeness levels (**16° Bé and above**) to deliver the signature richness and complexity of **Rare Muscat**.

Winemaking

Rare Muscat is crafted from late-harvested **Muscat à Petits Grains Rouge** grapes, chosen for their exceptional sugar concentration and flavor intensity. The grapes are crushed, de-stemmed, and partially fermented to enhance the wine's aromatic complexity. Fermentation is halted by the addition of **neutral grape spirit (96% alcohol)**, which preserves the fruit's natural sweetness while achieving a final alcohol content of **16.9%**.

The wine undergoes aging in a **modified solera system** established in the late 19th century. This solera, maintained by the Chambers family for over 60 years, features small barrels and a central **1800-liter cask**, where the wine develops its extraordinary depth and balance. Only wines of **exceptional quality** are added to the solera, making this a rarity even among Rutherglen's finest fortified wines.

Alcohol :16,90 %

Composition: 100% Muscat

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Tasting Notes

- **Color**: A dark, amber hue with remarkable density and viscosity.
- **Aromas**: Layers of exotic raisins, black cherry, butterscotch, rose oil, roasted almonds, and coffee beans, lifted by hints of toffee and rancio.
- **Palate**: Lush and concentrated, with flavors of dried fruits, roasted nuts, caramel, and spiced mocha. Despite its immense richness, the wine retains a refreshing elegance and a beautifully balanced sweetness, with a long, dry finish.

Did you know?

The **Rare Muscat solera** is one of the oldest in Rutherglen, and it is believed that traces of the original wines from the 19th century still remain within the system. This wine has consistently garnered international acclaim, including **99 points from Wine Enthusiast** and a **Platinum Award from Decanter**.

Wine Pairing Ideas

- **Plum pudding**: The wine's spiced and fruity flavors complement the richness of this traditional dessert.
- **Dark chocolate fondant**: Enhances the wine's caramel and mocha notes while balancing its sweetness.
- **Roasted almond tart**: Highlights the wine's nutty and toffee flavors.
- **Gorgonzola dolce**: The creamy, tangy character of this cheese contrasts beautifully with the wine's luscious sweetness and complex aromas.

99

Robert Parker (RP) : 99 Points (0)

Tasted again in March 2016, the NV Rare Muscat has a deep brown color with a distinctive green tinge to the rim. The nose is, in a word, incredible and terribly difficult to describe, which is a great thing. Rancio doesn't begin to capture the complex, oxidative signature: honey coated walnuts, molasses, dates, sandalwood, baking spices, old chesterfields, aniseed and potpourri with fleeting, ethereal wafts of incense, roasted nut and exotic spice notes. Rich, unctuous and gratuitously multi-layered, this is one for the hedonists.