



Chambers Rosewood

Chambers Rosewood Rare Muscadelle is a masterpiece of Rutherglen's fortified wine heritage, offering extraordinary depth, intensity, and a taste of history in every sip.



Rare Muscadelle o

Victoria, Australia

Region and Vineyards

The **Rutherglen region**, located in **Victoria, Australia**, is celebrated as one of the world's premier producers of fortified wines. This area boasts a **continental climate**, characterized by hot days and cool nights, which allows late harvesting and optimal ripeness of the grapes. This ensures the high sugar levels necessary for the production of world-class fortified wines.

The **Muscadelle grape**, a minor white Bordeaux variety, thrives in Rutherglen's unique environment. Harvested late in the season, typically from **mid-April to early May**, the fruit is carefully selected to achieve sugar levels exceeding **16° Bé**, delivering the richness and complexity essential for crafting the **Rare Muscadelle**.

Winemaking

The journey of **Rare Muscadelle** begins with late-harvested **Muscadelle** grapes, which are crushed, de-stemmed, and pressed. A minimal fermentation (less than 1° Bé) is conducted, preserving the primary fruit characters. The fermenting juice is fortified with **neutral grape spirit**, achieving an alcohol content of **17.2%**, and then aged in casks ranging from **900 to 5000 liters**.

The wine undergoes a meticulous aging process in a **modified solera system**, established in the late 19th century by **WH Chambers**, the third generation of the Chambers family. This solera system includes small barrels and a central **2200-liter cask**, where the wine matures to achieve exceptional complexity. Each barrel is assessed individually to ensure optimal maturity and quality, with only wines of the highest standard entering the solera. Rare Muscadelle is produced only once or twice every decade, highlighting its exclusivity.



Alcohol :17,20 %

Composition: 100% Muscadelle



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Tasting Notes

- **Color:** Deep, dark amber with a dense, rich hue.
- **Aromas:** An opulent bouquet of coffee, malt, vanilla bean, mocha, and caramelized almonds.
- **Palate:** Intensely concentrated with flavors of butterscotch, chocolate-covered citrus peel, raisin, and toasted almond. The sweetness is lush yet balanced, with a long and lingering finish that reveals layers of rancio complexity and freshness.

Did you know?

The **Rare Muscadelle solera** dates back to the **1890s**, making it a living piece of winemaking history. The wine has earned accolades such as **99 points from Wine Enthusiast** and a **98 rating from Halliday Wine Companion**, underscoring its place among the world's greatest fortified wines.

Wine Pairing Ideas

- **Caramelized nut tart:** Highlights the wine's nutty and toffee flavors while balancing its sweetness.
- **Blue cheese with honey:** The saltiness of the cheese contrasts beautifully with the wine's rich, sweet profile.
- **Chocolate fondant with orange zest:** Complements the wine's citrus peel and mocha notes.
- **Sticky date pudding:** Enhances the caramel and butterscotch layers of the wine.



Robert Parker (RP) : **98 Points (0)**

The NV Rosewood Vineyards Rare Muscadelle has a deep brown color with a hint of green in the rim. The nose has a complex, oxidative, almost oloroso character giving notes of roasted walnuts, dark chocolate, burnt coffee and toffee. The palate is so crisp in acidity that the unbelievable level of sweetness and viscosity is infinitely drinkable. Layer upon layer of spice and nut flavors develop into the very long finish.

