

Chambers Rosewood

The Chambers Rosewood Rutherglen Muscat is a gateway to the world of Australian fortified wines, blending fresh aromatics with the hallmark richness of the style.

Rutherglen Muscat 0

Victoria, Australia



Alcohol :19,00 %

Composition: 100% Muscat

Region and Vineyards

The **Rutherglen region** in **Victoria, Australia** is world-renowned for its exceptional fortified wines. The **Muscat à Petits Grains Rouge** grape, with its distinctive reddish-brown hue, thrives in Rutherglen's **continental climate**, where hot summers and cool nights promote the development of concentrated sugars and vibrant acidity.

Chambers Rosewood sources its grapes from meticulously maintained vineyards where the fruit is harvested at high **Baumé levels (16° Bé and above)** to ensure intense sweetness and flavor. These carefully tended vines form the backbone of this youthful, exuberant wine.

Winemaking

Crafted from **Muscat à Petits Grains Rouge**, this wine undergoes a meticulous winemaking process that preserves its vibrant fruit character:

- Grapes are **machine-harvested** at peak ripeness and de-stemmed, with partially rehydrated raisins added to enhance sweetness.
- A **partial fermentation** is conducted, stopping at 2°-3° Bé, to balance the natural sugar levels and add complexity.
- Fermentation is arrested with **neutral grape spirit** (96% alcohol) to preserve the wine's fruit-forward profile, achieving a final alcohol content of **17.6%**.
- The wine is aged in **large, old casks** (900–5000 liters), allowing gentle maturation while maintaining its fresh and youthful essence.

Before bottling, the Rutherglen Muscat undergoes blending trials to create a balanced and vibrant wine that reflects the style's signature freshness.

Tasting Notes

- **Color**: Tawny with a youthful brightness.
- **Aromas**: A captivating bouquet of rose petals, dried apricots, raisins, and hints of nougat.
- **Palate**: Lush and vibrant, with flavors of orange peel, Turkish delight, and raisin. The freshness of fruit shines through, balanced by a luscious texture and a slightly drying finish.

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Did you know?

This **Rutherglen Muscat** was named **#8 in the Wine Enthusiast Top 100 Wines of 2021**, a testament to its quality and value. It's also highly versatile and can be enjoyed slightly chilled in warmer months to enhance its vibrancy.

Wine Pairing Ideas

- **Baklava**: The wine's orange peel and nutty notes pair beautifully with this honeyed pastry.
- **Sticky toffee pudding**: Complements the raisin and nougat flavors while balancing the wine's sweetness.
- **Aged cheddar or gouda**: The saltiness and firmness of these cheeses contrast with the wine's lush fruitiness.
- **Dark chocolate tart**: Highlights the wine's dried fruit and toffee nuances.



Wine Spectator (WS) : 90 Points (0)

This silky, sweet version is the color of dark tea, with banana notes around the core of caramel, chocolate and cherry, finishing with moderate intensity.



Robert Parker (RP) : 90 Points (0)

Like Chambers' entry-level Muscadelle, this Muscat offers an affordable introduction to the Rutherglen style of sticky. The Muscat is full and round, with relatively simple notes of spiced orange and crème caramel and a finish that is sweet but balanced.



James Halliday (JH) : 90 Points (0)

Jan 2014 - Chambers? oldest muscats and tokays/topaques are the greatest in Rutherglen, and hence in the world, but are not commercially sold, although they are entered in the Canberra National Wine Show from time to time. This is a baby in swaddling clothes, that will reach adulthood 30 years hence if kept in oak for that time. It?s a classic young raisin muscat, relatively youthful in colour, with spicy Christmas cake and candied orange peel flavours, and a heady spirit.