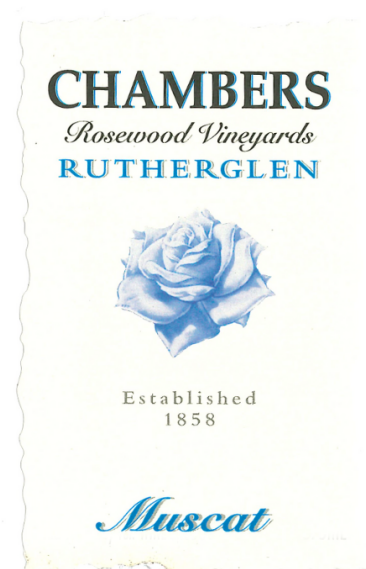




Chambers Rosewood

MUSCAT

Rutherglen - Australia



VEGAN

Stats

Grapes: 100% Muscat à Petit Grains Rouge (Frontignac)

Vineyard: Convent Block - Pig Paddock Block - Cellar Block

Vine Age: Varied: 8-70-years-old

Soil Type: Red duplex over clay

Viticulture: Sustainable

Fermentation: Inoculated – stainless-steel (100% de-stemmed)

Skin Contact: Full skin contact (timing dependent on initial sugar content)

Aging: 1-10 years in various size old oak casks (225L-5000L)

Alcohol: 17.5%

Residual Sugar: 253 g/L

pH: 3.96

Total Acidity: 4.3 g/L

Total SO2: 150 ppm

Total Production: ≈1,500 cases

UPC: 767749009014

Reviews

James Suckling | 95 points

Vinous | 92 points

Wine Advocate | 90 points

About

The Rutherglen Muscat is Chambers' entry point into their venerable range of fortified wines. It's a younger expression of the style, exhibiting more primary fruit characters. The blend contains wines that ranges from 1-10-years-old, with the older vintages providing depth and complexity while the younger ones provide vitality and drive. The grapes all come from estate vineyards in Rutherglen, fringed by the beautiful Alpine Region and the Murray River in northeast Victoria.

Excluding the period from 2015 to 2022, all fruit was hand picked at a higher Baumé (16°+ preferred). The grapes were de-stemmed and sent to a stainless-steel tank. Depending upon rot pressure, the must was either inoculated with yeast or a wild ferment was allowed. Only a partial fermentation of the juice was undertaken (usually 2° to 3° Bé depending upon initial fruit ripeness) before the must was placed into the press for juice extraction. Fermenting juice was initially fortified to 16% alcohol to arrest the fermentation with neutral grape spirit (~ 96% alcohol). The resultant wine was then transferred to tank for settling prior to crossflow filtration. After that, the alcohol was adjusted to 18% and transferred into old, large casks for aging.

Tasting Notes

Layers of intense raisin muscat fruit aromas are intermingled with Turkish Delight, fig, orange peel and a dried fruit-driven palate. These characters result in a youthful and vibrant wine, with freshness of fruit and lusciousness.

