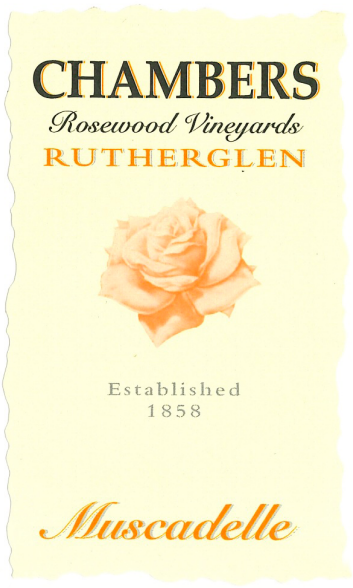

Chambers Rosewood

MUSCADELLE

Rutherglen - Australia

VEGAN

Stats

Grapes: 100% Muscadelle
Vineyard: Convent Block - Horse Paddock Block - Cellar Block
Vine Age: 30-years-old
Soil Type: Red duplex over clay
Viticulture: Sustainable
Fermentation: Inoculated – open-top stainless-steel
Skin Contact: Mostly none, sometimes up to 24 hours
Aging: 1st aging in used oak casks until blending, 2nd aging in 225L-5000L used oak casks until bottling on demand
Alcohol: 17.7%
Residual Sugar: 256.8 g/L
pH: 4.37
Total Acidity: 3.5 g/L
Total SO2: 62 ppm
Total Production: 1,083 cases
UPC: 767749009021

Reviews

Wine Enthusiast | 94 points
Wine Advocate | 92 points
Vinous | 92 points

About

Muscadelle, which you might know as a minor white Bordeaux variety, was one of the originally misidentified varieties planted in Australia. It wasn't until 1976 that it was properly identified, after years of being recognized as a great variety to produced sweet white fortified wines. The Rutherglen Muscadelle (a.k.a. "Topaque") is the youngest wine style in Chambers' four-tier classification (Rutherglen, Classic, Grand, and Rare), exhibiting more primary aspects of the variety. For more of the naming backstory, "Topaque" was introduced in Australia in 2010 to replace "Tokay," which was banned under EU labeling agreements, but it never caught on with consumers. Producers have since reverted to using the grape's actual name, Muscadelle, for clarity and recognition.

The grapes were harvested late in the season to achieve maximum ripeness. Once the fruit was crushed and de-stemmed, the must was pressed and the juice was fortified with a neutral grape spirit to reach 18-19% alcohol. (If the sugar levels weren't high enough, the grapes were sometimes soaked in the press overnight.

Tasting Notes

A dark bronze-gold color with hints of amber. Intense, fresh and fruity aromas waft from the glass: honey, butterscotch, crème brûlée, creamy caramel, dried oranges, orange blossom, dried pears, tea-cake, malt, and green tea. Luscious and warm.