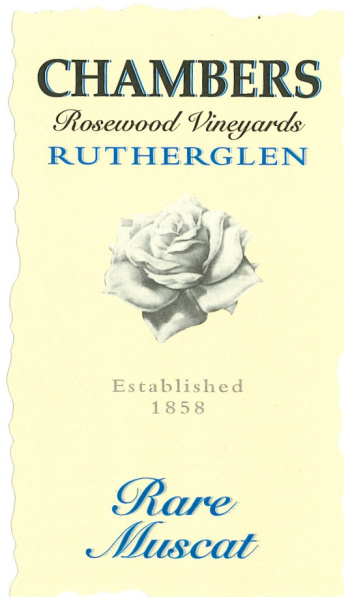




Chambers Rosewood

RARE MUSCAT

Rutherglen - Australia



VEGAN

Stats

Grapes: 100% Muscat à petit grains rouge (Frontignac)

Vineyard: Convent Block - Cellar Block - Pig Paddock Block - House Block

Vine Age: 50-years-old

Soil Type: Red duplex over clay

Viticulture: Sustainable

Fermentation: Inoculated – stainless-steel

Skin Contact: 48 hours to 5 days

Aging: 1st aging as individual parcels and vintages - 2nd aging in solera in barrels ranging 100-2,500L

Alcohol: 16.9%

Residual Sugar: 377 g/L

pH: 3.41

Total Acidity: 8.9 g/L

Total SO2: 61 ppm

Total Production: 33 cases

UPC: 767749009052

About

The Rare Muscat started with a base wine from the 1890's by W.H. Chambers, meaning the solera has been managed by four generations of the Chambers family. Any movement into and within the solera is dependent on having suitable young material to enter, and any wine selected must exhibit structure and intensity as well as appropriate aromatics to complement the older material. Any shortfall in any of these attributes will be magnified as wines age. Produced only once or twice a decade, each release of this wine cements Chambers' legacy as one of the great wine estates of the world.

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).

Tasting Notes

One of the world's great fortified wines, with intense, decadent, and endlessly deep flavors of raisin, black cherry, and toffee. The palate unfolds into layers of spice, caramel, and dried fig. It is silky, powerful, and impossibly long on the finish.

Reviews

Vinous | 97 points

Wine Advocate | 99 points

Wine Enthusiast | 100 points

