

# **Chambers Rosewood**

# **GRAND MUSCAT**

Rutherglen - Australia



VEGA

# **Stats**

Grapes: 100% Muscat à petit grains

rouge (Frontignac)

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

Vine Age: 40-years-old

Soil Type: Red duplex over clay

Viticulture: Sustainable

Fermentation: Inoculated - stainless-

steel (100% de-stemmed)
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: 17.7%

Danishaal Caraan 015

Residual Sugar: 315.7 g/L

pH: 3.44

Total Acidity: 6.3 g/L
Total SO2: 117 ppm

Total Production: 1,000 cases

UPC: 767749009038

## **Reviews**

James Suckling | 97 points Vinous | 95 points Wine Enthusiast | 95 points

### **About**

The Grand Muscat is a wine best described as "multi-generational." The base wine was started in the 1930's by W.H. Chambers (3rd generation) and the solera has been nurtured since by W.B. Chambers (5th generation) for 50 years and S.D. Chambers (6th generation) for a measly 25 years. The "Grand" classification is reserved for wines that take the flavor of Rutherglen and Classic Muscats to a higher plane of development, displaying a new level of intensity, depth and concentration of flavor. It has mature rancio characters and a complexity just shy of that which is reserved for the "Rare" classification. The average age of the blends are 11-19 years.

Excluding the period from 2015 to 2022, all fruit was hand picked at a higher Baumé (16°+ preferred) and when the berries are fully ripe and mostly shriveled. The grapes were destemmed 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.

### **Tasting Notes**

A deep brown color with red tints. On the nose it is full of rancio characteristics: molasses, toffee, Worcestershire sauce, and nutmeg. The palate shows a delightfully intense and rich combination of fruit and spice flavors with a lingering finish.

