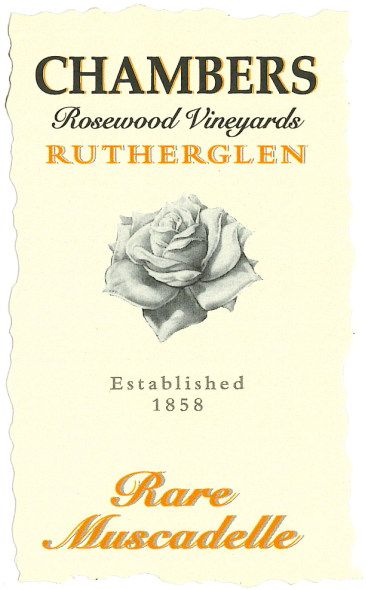

Chambers Rosewood

RARE MUSCADELLE

Rutherglen - Rare Muscadelle

VEGAN

Stats

Grapes: 100% Muscadelle
Vineyard: Convent Block - Cellar Block - House Block - Horse Paddock Block
Vine Age: 50-years-old
Soil Type: Red duplex over clay
Viticulture: Sustainable
Fermentation: Inoculated – stainless-steel (100% de-stemmed)
Skin Contact: Occasionally up to 24 hours
Aging: 1st aging in used oak casks until blending, 2nd aging in 100-5000L used oak cask solera until bottling on demand
Alcohol: 17.2%
Residual Sugar: 328.4 g/L
pH: 3.65
Total Acidity: 7.2 g/L
Total SO2: 85 ppm
Total Production: ~38 cases each release
UPC: 767749009069

Reviews

Vinous | 97 points
Wine Advocate | 98 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 base of this wine was set down by W.H.Chambers in the late 1890's. Only the very best Muscadelle produced can be considered for this wine. It needs to have the structure and weight to compliment the intensity of the older material. 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.

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.) The resulting wine was then placed into large oak barrels for maturation, leaving single vintages and individual harvesting dates together as they tend to exhibit the same characteristics. After this first aging period, the wines were then graded to determine their final tier designation (Rutherglen, Classic, etc.

Tasting Notes

Dark toffee color. Exotic coffee, malt, vanilla bean and mocha aromas and flavors on the nose and palate, which linger long after tasting. Immense concentration and depth.