

CHAMBERS ROSEWOOD NV GRAND MUSCADELLE

Review History



94 pts “Full amber. Aromas of dried apricot, honey, caramel, toffee and flowers. Deep, sweet candied pit fruit and burnt orange flavors are complicated by smoke and spice nuances, with zesty acidity adding lift. The orange and toffee notes repeat on the long, clinging finish.”

Josh Reynolds, Stephen Tanzer’s International Wine Cellar
Sep/Oct 2011

93 pts “Coffee- brown in color, with a hint of golden- yellow at the rim, Chambers Grand Muscadelle features intense aromas of caramelized walnuts and a pronounced rancio character, all tied together by molasses sweetness. Viscous and wildly concentrated, it leaves a lasting impression on glassware palate alike.”

Joe Czerwinski, Wine Enthusiast
February 2011

93 pts “Light brown with a green rim. Complex aromas of brown sugar, quince paste, sassafras and dried flowers, with a deeper note of cola coming up with air. Broad, syrupy, caramelized pit fruit flavors become spicier with aeration, picking up notes of cinnamon and nutmeg. Extremely sweet but there's unlikely energy here as well. The finish leaves maple syrup and spicecake notes behind, eventually.”

Josh Reynolds, Stephen Tanzer’s International Wine Cellar
July/August 2010

95 pts “Dark brown in color, with coffee, cream, clove and walnut aromas and flavors lingering on the rich, opulent finish. Has amazing depth of flavor without extra weight. Drink now.”

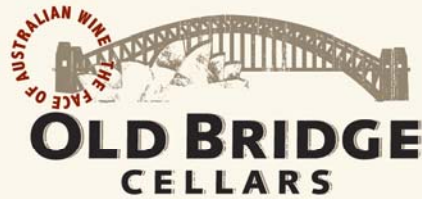
Harvey Steiman, Wine Spectator Insider
February 2010

97 pts “As has been noted in Issues 168 and 173, they are the product of a solera system so there is total consistency from year to year. The lower end wines are spectacular values and the Rare bottlings approach perfection. They should not be missed.”

Jay Miller, Robert Parker’s The Wine Advocate
December 2009, Issue #186

96 pts “The NV Rosewood Vineyards Grand Muscadelle gives a very deep brown color with a hint of green in the rim. Revealing an alluring nose of treacle (molasses), toasted walnut, dried mulberries, Christmas pudding, dark chocolate, preserved mandarin peel and espresso, this is an incredibly rich and thick mouthful with a great backbone of fresh acidity to enliven. The finish goes on and on delivering a whole pantry of dried fruit and spice flavors. Who needs crumbly old dessert when you have nectar like this?”

Lisa Perrotti-Brown, Robert Parker’s The Wine Advocate
June 2010, Issue #182



96 pts “The Non-Vintage Grand Muscadelle is amber/brown with aromas and flavors of toasted coconut, almonds, and chocolate (reminiscent of an Almond Joy candy bar), graham cracker, and fig. Remarkably, the wine comes off as elegant because of its superb acid balance.”

Robert Parker’s The Wine Advocate
February 2009, Issue 181

96 pts “The Non-Vintage Grand Muscadelle is amber/brown with aromas and flavors of toasted coconut, almonds, and chocolate (reminiscent of an Almond Joy candy bar), graham cracker, and fig. Remarkably, the wine comes off as elegant because of its superb acid balance. Chambers Rosewood Vineyards makes my short list of greatest fortified wine producers.”

Robert Parker’s The Wine Advocate
October 2007, Issue 173

96 pts “Mahogany, with olive rim; intense tea leaf, toffee, fish oil and coffee varietal character, the flavors blazing in the mouth. Chambers' Grand is almost anyone else's Rare; 375 ml.”

James Halliday’s Australian Wine Companion
2012

94 pts “Deep amber. Powerful aromas of toffee, toasted nuts, molasses and cherry pit, lifted by a hint of dried rose. Rich, fleshy and powerful, offering spicecake, cherry and cocoa flavors and a strong smoky quality. Denser than the Grand Muscat, with strong finishing thrust and lingering orange marmalade and spice character.”

Josh Reynolds, Stephen Tanzer’s International Wine Cellar
Sep/Oct 2009

92 pts “Tawny in color, with scents of caramel apples and toffee, this turns darker in tone, meaty, its flavors shadowed even as they remain firm and brisk. The complex contrasts are dark and resinous as hash, bright and honeys, balanced for a savory almond tart.”

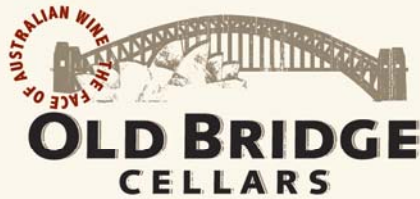
Wines & Spirits Magazine
February 2006

97 pts “Possesses a deep amber color as well as extraordinary concentration, and additional caramel, toffee, fig, prune, and raisin aromas and flavors. This incredibly rich, unctuous, full-throttle offering is never cloying because of its good acidity.”

Robert Parker’s The Wine Advocate
October 2004, Issue 155

92 pts “Medium green-edged brown. Superripe aroma of maple syrup and mocha. Thick, fat and superconcentrated, with hints of exotic fruits, brown sugar, honey and tea. The wine's chewy, saline quality and penetrating acidity give it shape and freshness. Finishes supersweet and tactile, with hints of roasted fruits. Considerably more impressive than the regular muscadelle-only fitting, as this is nearly ten times the price.”

Stephen Tanzer’s International Wine Cellar
July/Aug 2004



98 pts “Deep olive-green. Very advanced, slightly varnishy nose is almost beyond rancio! Steeped in licorice, spices and leather. Unctuous, definitively oily, sweet and breathtakingly concentrated, yet manages to finish lively and fresh. Incredible, nearly perfect.”

**Stephen Tanzer’s International Wine Cellar
July/Aug 2003, Issue 109**

99 pts “...extraordinary concentration of flavor, explosive aromatic fireworks...an orgasmic smorgasbord of flavors. They are almost unbelievable in their richness and aromatic complexity. Life’s too short not to drink at least a few glasses of William Chambers’ fortified Muscats and Tokays.”

**Robert Parker’s The Wine Advocate
October 2002, Issue 143**

99 pts “It is amazing how many sensational efforts emerge from this country. This luxurious offering possesses such extraordinary unctuousness, thickness, complexity, and richness that it must be tasted to be believed. It is not just a big, thick sugar ball, because it has sound underlying acidity as well as remarkable complexity and freshness. A spoonful or two is enough for most non-gluttons to appreciate the riveting heights this cuvee represents. The wine possesses notes of smoke, roasted nuts, coffee, brown sugar, maple syrup, prunes, honey, fruitcake, overripe orange/apricots, and remarkable spicy characters. This is a riveting example of a fortified dessert wine that I enthusiastically recommend ... In summary, life is too short not to try this wine ... a true Australian treasure.”

**Robert Parker’s The Wine Advocate
June 2001, Issue 135**

“Chambers and Morris are the two top exponents of Rutherglen Tokay, but there are a few key differences. One of Chambers’ two blocks of Muscadelle is irrigated when necessary “to maintain growth, not promote it,” says Stephen. The dry-grown block is straw-mulched to conserve soil moisture. One site, near the winery, is loam over clay, quite different wines, both important in the blend. Chambers’ Tokay style is what they call “mistella”: an unfermented grape juice that is fortified and put directly into oak – starting with large vats and moving to smaller casks as the wine gets older. All are old casks, some more than 100 years old.

“The Old Tokay, not blended every year, comes from a “modified solera.” The oldest is from the start of the twentieth century: The Chambers do not know its average age. Stephen describes the Chambers style as lighter and finer than the Morris style, because there is no fermentation nor skin maceration. The style of both the Old and Special Tokay is unbelievably complex and concentrated, with rancio, malt, molasses, and butterscotch aromas. The Special has more young material in the blend, so has a slightly fruitier character.”

**1001 Wines You Must Taste Before You Die
Neil Beckett, General Editor, 2008**