

CHAMBERS ROSEWOOD NV GRAND MUSCAT

Review History



97 pts – Best of the Best

Nick Stock
2012 Good Wine Guide

94 pts “Dark brown, with a copper rim. Exotic aromas of candied cherry, toffee, licorice and botanical herbs, with a strong floral overtone. Smooth, sappy and intensely sweet, offering lush smoke- and spice-accented red fruit and floral pastille flavors and a touch of mocha. Leaves cherry and caramel notes behind on the very long, sappy finish.”

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

95 pts “The Grand level of Chambers’ offerings may be the best compromise between expense, rarity and quality. This Grand Muscat boasts knockout scents of dried flowers, tea leaves and rancio, while the flavors are date-like in sweet intensity but accompanied by floral qualities and impeccable freshness.”

Joe Czerwinski, Wine Enthusiast
February 2011

93 pts “This starts out with high notes of spice before settling into a cushion and soft cherry fruit. The finish brings a dusting of cocoa powder, then nuttiness that turns toward baked persimmon, lengthening, opening and expanding as it brightens into kumquats and cream. A wine for conversation at the end of the meal.”

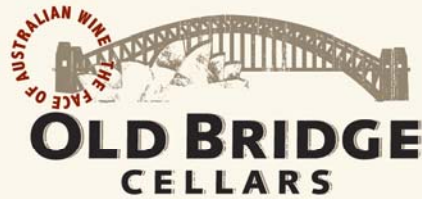
Joshua Greene, Wine & Spirits Magazine
February 2011

94 pts “Light amber. An intensely perfumed array of dried orchard and pit fruit aromas is complicated by exotic Indian spices and flowers, along with a note of cherry pit. Bitter orange peel and medicinal red fruit flavors are intensely sweet but don’t come off as heavy or thick, with a lively cracked pepper note coming up on the back half. Pretty wild stuff, finishing with strong cut and clinging sweetness.”

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

93 pts “With a medium brown color going slightly green at the edge, NV Rosewood Vineyards Grand Muscat has aromas of macerated sultanas, fig paste, baklava, toasted hazelnuts and coffee grounds plus a little mace. The palate is very sweet and very crisp with an unctuous silkiness that blankets the mouth and lingers a very long time.”

Lisa Perrotti-Brown, Robert Parker’s The Wine Advocate
June 30, 2010, Issue #182



98 pts “The highest pedigree and most elegantly styled Rutherglen Muscat has long been the calling card of the Chambers family. This wine balances richness and intensity with fragrance and elegance. Haunting, moist, crushed rose petals and superb, fresh lift. Intense raisiny flavors unfold across the palate, building savory rancio through the finish. Immaculate!”

Nick Stock
The Penguin Good Australian Wine Guide 2010

95 pts “A very appealing balance between freshness and age, with touches of oak, bitter almonds, toffee and some lifted floral, musky notes; the palate is poised, weighty and shows a very pleasant burnt caramel character on the finish; delicious.”

James Halliday’s Australian Wine Companion
2012

96 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

90 pts “Complex and compelling, this wine uses its age and sweetness to great effect. The aroma is dense, layering scents of figs, dates, orange peel and salted nuts. The alcohol seems to extend the wine’s sweetness and intensity. If it’s too much to take on its own, pour it over vanilla ice cream.”

Wine and Spirits Magazine
October 2009

93 pts “Medium amber color. Intensely floral and spicy on the nose, which displays scents of cherry, botanical herbs, mint and dried flowers. Smells like an amaro, with a gentle smoky overtone. Surprisingly lively in the mouth, offering spicy pit fruit and molasses flavors and a kick of peppery mint. This is shockingly lithe for the type, finishing with strong cut and lingering toffee and bitter peach pit notes.”

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

“During an amazing Chambers Rosewood tasting with Stephen Chambers at Elway’s Restaurant, I loved the thick, creamy Chambers Rare Muscat. Butter cream and rum joined allspice and vanilla-bourbon extract on the long, mineral-driven, buttery finish. Truly a dessert in a glass.”

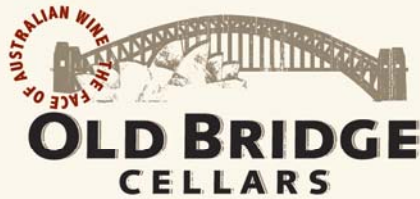
Ben Weinberg, “Unfiltered, Unfined” Weinberg’s Wine Notes #66
September 2009

93 pts

Wine Spectator Insider, July 2009

96 pts “The Non-Vintage Grand Muscat is dark amber with aromas and flavors of mocha, molasses, fig, and spice box. It is beautifully balanced and exceptionally long.”

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



96 pts “The Non-Vintage Grand Muscat is dark amber with aromas and flavors of mocha, molasses, fig, and spice box. It is beautifully balanced and exceptionally long. Chambers Rosewood Vineyards makes my short list of greatest fortified wine producers.”

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

92 pts “Smooth and silken, cool as well water, this tastes like something a farmer would ladle out of an old cask and serve you in a chalice. Sweet and supple, this wine has a smoky edge, a pleasant balancing char to the melting caramel and toffee flavor.”

Wine & Spirits Magazine
February 2006

99 pts “Deep amber color is accompanied by aromas and flavors of coffee liqueur, brown sugar, molasses, prunes, figs, and a bevy of spices. It is just extraordinary stuff!”

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

93 pts “Medium brown. Exotic, high-toned aromas of orange peel, clove, currant and maple syrup; showing more fruit than the muscadelle. Then silky and pliant in the mid-palate, with compelling sweetness and perfect balancing acidity. This is downright elegant. The Muscadelle suggests a higher percentage of older material, but this is even smoother.”

Stephen Tanzer’s International Wine Cellar
July/Aug 2004

96 pts “Medium bright aging amber. Wonderfully floral and intense on the nose, still remarkably fresh despite its raisined rancio aromas. Viscous and intense, this is a luscious, wonderfully concentrated and pristine expression of its style. Lingering, clean, complex and harmonious.”

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

99 pts “Reveals more orange marmalade notes. It is an incredibly unctuous, sweet, thick wine, but, like its siblings, it is neither heavy nor cloying because of good underlying acidity.”

Robert Parker’s The Wine Advocate
August 2003, Issue 148

99 pts “The four other offerings range from one degree of awesome to another. They are made from the solera system, with the Grand Tokay and Grand Muscat including material from the 1930s. These are all sweet, but their extraordinary concentration of flavor, explosive aromatic fireworks, and singular characteristics make them nearly impossible to describe accurately. Aromas of caramel, toffee, fig, molasses, maple syrup, and oranges macerated in cognac emerge from all four. These change quickly in the glass, providing 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
Issue 143/Oct 2002



98 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
Issue 135/June 2001

