



## CHAMBERS ROSEWOOD NV MUSCADELLE

### Review History



“Leaving Muscadelle grapes to dry on the vine yields a sweet, peachy wine; oak aging adds spice.”

**Food & Wine  
Wine Guide 2012**

**91 pts** “Bright amber. High-toned aromas of honey, apricot, orange pith, marzipan and spices. Very sweet and lively, with sweet apricot, marzipan and candied nut flavors brightened by lively acidity. Finishes with a refreshingly bitter edge and lingering sweetness.”

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

**89 pts** “Thickly textured and potently sweet, this dark brass- colored wine presents hints of dried fig and citrus, turning almost honey- like on the slightly warm finish.”

**Joe Czerwinski, Wine Enthusiast  
February 2011**

**92 pts** “Amber-orange. Spicy aromas of singed orange, apricot pit and dried fig, with a touch of heat lending a volatile quality. Tangy on entry, giving way to sweet pit fruit and orange marmalade qualities in the middle. Very sweet wine, with strong notes of white pepper and backing spices on the sappy finish. Just as complex as the Muscat, but this has more energy and spiciness.”

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

**92 pts** “Medium gold in color, the NV Rosewood Vineyards Muscadelle has gorgeous aromas of preserved peach slices drizzled with honey plus nuances of fading orange blossom, cinnamon stick and a dash of powdered ginger. The palate is very sweet, very rich and incredibly viscous with a pleasantly perfumed taste of Turkish delight coming through. Crisp acidity gives this opulent wine lift throughout the very long layered finish. This wine is such an incredible value that I had to ask the importer twice to confirm the price!”

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

**96 pts** “This is stamped with the hallmark of the Chambers style – great concentration with elegance. Rich malted caramel and black leaf tea aromas, candied citrus peel and savory grilled nuts. The palate caressed on entry with fine, precise honeyed flavor, gentle caramel and more nutty characters building through the finish. Superb balance.”

**Nick Stock, The Penguin Good Australian Wine Guide 2010**



**89 pts** “Golden color; very fresh, but already of superior quality.”

**James Halliday’s Australian Wine Companion  
2012**

**89 pts** – “Best of the Best by Variety “Yellow-golden bronze; intense tea and butterscotch flavors are just starting to move towards more biscuit/cake flavors.”

**James Halliday’s Australian Wine Companion  
2011**

**93 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**

**91 pts** “Orange-tinged gold. High-pitched aromas of singed orange, toffee and botanical herbs. Lively, sharply focused orchard fruit and orange marmalade flavors are impressively deep, and nicely accented by a hint of white pepper. Finishes on a smooth, sweet note of toffee, with lingering spice and floral notes. “

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

**90 pts** “Sweet and golden, this is nicely balanced to show the spicy pineapple nectar and almond flavors, lingering nicely on the refined, lightly sugary finish. Drink now.”

**Harvey Steiman, Wine Spectator Insider  
July 2009**

**92 pts** “The Non-Vintage Muscadelle is light amber-colored with aromas and flavors of orange peel, tangerine, and marmalade.”

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

**92 pts** “The Non-Vintage Muscadelle is light amber-colored with aromas and flavors of orange peel, tangerine, and marmalade. Chambers Rosewood Vineyards makes my short list of greatest fortified wine producers.”

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

**92 pts – BEST BUY** “Exhibits a light amber color along with sweet molasses, honey, tea, and marmalade characteristics.”

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



**92 pts** “Exhibits a light amber color as well as a gorgeous fragrance, and plenty of honey and molasses characteristics in a full-bodied, unctuous style...average 10 years in age.”

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

**92 pts** “As I have written frequently in the past, these are among Australia’s as well as the world’s greatest fortified wines. The less expensive Muscadelle (Tokay) and Muscat are great buys. Both exhibits light to medium amber colors as well as extraordinary bouquets of molasses, brown sugar, roasted nuts, and sweet fruitcake. Unctuously-textured as well as juicy, sweet yet fabulously fragrant and well-balanced in the mouth, they are both spectacular fortified wines to savor slowly after dinner. After bottling they neither improve nor decline, and are capable of lasting up to a decade.”

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

**96 pts** “It is amazing how many sensational efforts emerge from this country. This luxurious offering possesses such extraordinary unctuousity, 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. At \$15 this is a sensational bargain. 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. I use the Rosewood sweeties for many charitable meals/wine tastings I donate, and guests always go ga-ga over these rarities. 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**

“Founded in 1858 in the scorching Rutherglen region, Chambers is one of the country’s top producers of fortified wines. Their phenomenal ‘rare’ wines include blends of wines with 100 years of age but at \$250 for a half bottle, that’s some pricey nectar. The Rosewood Vineyards Muscadelle (formerly known as Tokay) gives much more wallet-friendly example of the ‘sticky’ style with and amber color, notes of toffee and golden raisins and an unctuous texture. Save this one for dessert.”

**Tyler Colman, Forbes.com**  
**June 18, 2009**