

CHAMBERS ROSEWOOD NV MUSCAT

Review History



“Stephen Chambers blends fortified wines that have been aged between six and ten years for this opulent bottling.”

**Food & Wine
Wine Guide 2012**

91 pts “Deep amber. Dark fruits, dates and candied fig on the nose and in the mouth, with complicating notes of cherry pit and bitter chocolate. Broad, sweet and dense, with a supple texture and a touch of smokiness. Rich on the finish but also lively and penetrating, with resonating smoke and chocolate flavors.”

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

90 pts/Editors’ Choice “Chamber’s entry-level Rutherglen Muscat is a wonderful wine in its own right, and a relative bargain among sweet wines. It’s floral and berry-like on the nose, with a viscous mouth feel and caramel flavors that carry hints of berry fruit, honey and citrus.”

**Joe Czerwinski, Wine Enthusiast
February 2011**

90 pts/Best Buy “Here’s a steal: a half bottle of rich, stylish Muscat for \$16. This is filled with luscious, plump peach flavor, perfumed tart cherry notes with a rummy, sugarcane sweetness in the finish. Serve with hazelnut ice-cream.”

**Joshua Greene, Wine & Spirits Magazine
February 2011**

91 pts “Light reddish amber. An exotic, highly perfumed bouquet displays cinnamon, clove, dried red berries and rose, with hints of toffee and black cardamom in the background. The palate displays an intriguing blend of sweet and spicy qualities, offering toffee and candied red berry flavors and a late note of candied dates. Very exotic, and a fantastic value.”

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



90 pts “The NV Rosewood Vineyards Muscat appears only slightly less complex than the Muscadelle. Possessing a very pale brown color with a glint of gold, this wine is quite grapey on the nose with notes of brandied sultanas and spice cake. In the mouth it’s very sweet and rich with relatively medium-high acid to balance. The finish is very long with flavors of spicy grape syrup. As with the Muscadelle, this is also an amazing value.”

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

94 pts

Robert Parker’s The Wine Advocate
February 2009

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 “Pink-edged amber. Pungent scents of crushed raisin, black tea, fruitcake and rose. Supple, spicy, round and sweet, offering fleshy burnt orange and fruitcake flavors and a mounting note of maple. Finishes with good tangy lift and sappy, clinging persistence. This is more energetic than usual.”

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

90 pts “A full (and longer than usual) tasting note for this wine will be included in an upcoming book by James Halliday titled ‘1001 Wines Under \$20’, and will appear on the day of the release of the book, scheduled for 1 November 2011.”

James Halliday’s Australian Wine Companion
2012

91 pts – 100 Best Buys of 2009 “Pear and ginger beer scents infuse this high-toned Muscat. It’s as rich as treacle, with bright flavors of peach nectar and golden raisins. A dense and honeyed Muscat for sipping after dinner”

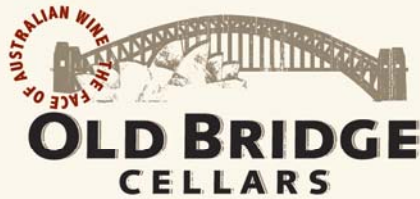
Wine and Spirits Magazine
October 2009

“I greatly enjoyed the Chambers Rosewood Rutherglen Muscat, also from Victoria. Caramel meets raspberry liqueur, and eventually the caramel wins, followed by almonds, roses, prunes, apricots and dates. A lot of wine for the money. What’s more, the Grand version that includes 100-year-old stock in the blend, although more expensive, is worth the upgrade.”

Ben Weinberg
Weinberg’s Wine Notes #63 - Value Wines
August 2009

GOLD MEDAL – Reserve Class Champion

Houston Livestock Show & Rodeo 2010



90 pts “Medium brown-gold color. Exotic aromas of orange liqueur, clove, mocha and chocolate. Fat, thick and hugely sweet, with rather soft acids and considerable alcoholic clout (this is the highest in alcohol of these Chambers bottlings, at 19%). Large-scaled and superripe.”

**Stephen Tanzer’s International Wine Cellar
July/Aug 2004**

95 pts “The Muscat is even better, offering a rose/amber color followed by notes of black tea. This sexy effort is the equivalent of liquid Viagra. Full-bodied and opulent...average 10 years in age.”

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

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, Issue 109
July/Aug 2003**

93 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. 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
October 2002**

95 pts “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. 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 sweetsies 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, Issue 135
June 2001**