

CHAMBERS ROSEWOOD NV RARE MUSCADELLE

Review History



95 pts “Dark amber. Exotic aromas of candied orange, dried fig, spices and herbs, plus hints of honey and toffee. Sweet, tactile and strikingly dense, with spicy pit and citrus fruit and gingerbread flavors. Opulent and impressively concentrated but with unlikely vivacity on the endless, spice-accented finish.”

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

97 pts “Pure power and grace, showing surprising restraint and poise; heavily toasted nuts, and the essence of old, yet fresh material; prunes, fresh oak and very clean fortifying spirit provide the springboard for an experience that stays for minutes; suggested to be enjoyed with food, but maybe best contemplated on its own.”

James Halliday’s Australian Wine Companion 2012

97 pts/Cellar Selection “Incredibly concentrated and intense, this dark coffee- colored wine coats the glass and the palate with waves of luxuriously sweet, raisiny flavors. Layers of complexity following the form of rancio, dried fig and molasses, with a citrusy edge providing life and freshness to the nearly endless finish.”

Joe Czerwinski, Wine Enthusiast
February 2011

96 pts “Deep brown. Brooding, imploded aromas of molasses, fruitcake, chestnut honey and smoky herbs. Then surprisingly lively on the palate, offering sweet toffee nut and pit fruit flavors that reach every corner of the palate. Spicy notes of orange zest and cherry add lift to an endless, clinging finish, which leaves sappy, sweet molasses and caramel notes behind. Parcel this out by the drop.”

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

98 pts “The NV Rosewood Vineyards Rare Muscadelle has a deep brown color with a hint of green in the rim. The nose has a complex, oxidative, almost oloroso character giving notes of roasted walnuts, dark chocolate, burnt coffee and toffee. The palate is so crisp in acidity that the unbelievable level of sweetness and viscosity is infinitely drinkable. Layer upon layer of spice and nut flavors develop into the very long finish.”

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

94 pts “Smells exactly like sticky toffee pudding, with molasses, date and walnut flavors, hinting at espresso as the finish rolls on. Not as sweet as the cola color and thick texture would suggest, this has richness without extra weight. Drink now.”

Harvey Steiman, Wine Spectator Insider
February 2010



99 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**

99 pts “At the top level, the Rare Muscadelle (Tokay) boasts a deep amber color along with a rich, sumptuous nose of molasses, brown sugar, and a smorgasbord of spices and flavors, a whopping, unctuous texture, amazing concentration, and a powerful, heady finish. I have cellared half bottles of these fortifieds for over 15 years, and there has been no degradation of quality during that time.”

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

95 pts “Green-edged brown. Smoky, pungent and wild, like a PX sherry made in a smokehouse. Deeply concentrated pit fruit and burnt orange flavors show a strong smoky character and are enlivened by exotic Asian spice notes. Thick, syrupy and extremely sweet, with strong finishing smoke and molasses qualities leavened by zesty spices and a bitter note of blood orange. I’d serve this singular wine on its own.”

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

100 pts “The Rare series has achieved perfection frequently in these pages. Happily nothing has changed. The Non-Vintage Rare Muscadelle is amber/brown approaching black. It offers an ethereal perfume of fig, graham cracker, coconut, caramel, and spice box. Thick, rich, and concentrated, it goes on and on in the finish. Chambers Rosewood Vineyards makes my short list of greatest fortified wine producers.”

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

95 pts “A walk through a forest might give the same impression as this wine, extremely old, yet exceedingly fresh. The deep tawny color is almost vampiric, a little green around the edges, as if recently stolen from the crypt. Then the extraordinary complexity, from foresty scents of honey to woodsmoke and cured meats, lasts for minutes, hovering on each breath, treacley and savory as a Malmsey from the 19th century. A beautiful rarity.”

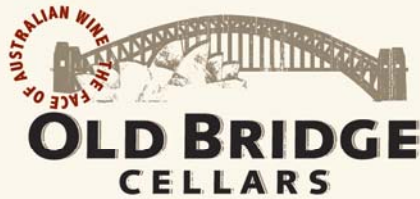
**Wine & Spirits Magazine
February 2006**

99 pts “Boasts a deep amber color along with a rich sumptuous nose of molasses, brown sugar, and a smorgasbord of spices and flavors, a whopping unctuous texture, amazing concentration, and a powerful, heady finish.”

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

94 pts “Medium brown, less green than the Grand Muscadelle. Currant, mocha, maple syrup and coffee on the nose. Lush, sweet and thick, with powerful leavening acidity just barely keeping the wine’s extreme sweetness from cloying. Distinctly liqueur-like, dense and thick.”

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



100 pts “The Rare Muscadelle (Tokay) is a thick, unctuous, brown sugar-imbued bomb revealing notes of balsamic vinegar intermixed with a smorgasbord of heavenly delights including caramel, melted toffee, maple syrup, and Asian spices. It must be tasted to be believed.”

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

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

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

100 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. In the Rare Muscadelle (Tokay) and Rare Muscat, some of the solera (or base blend) dates back to the 1890s. 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
October 2002, Issue 143

100 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