



CHAMBERS ROSEWOOD NV RARE MUSCAT

Review History



96 pts “Deep, amber-edged brown. A kaleidoscopic nose offers confectionery aromas of candied cherry, toffee, vanilla, sultana raisin, date and spice cake. Deeply sweet and penetrating, with notes of candied fig, quince paste, caramel and toffeed apple complementing dense pit fruit and cherry flavors. Finishes very long and sweet, with a smoky nuance. This refuses to let up.”

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

100 pts “Not a Cellar Selection in the traditional sense of requiring additional aging, this venerable wine (it contains some material over 100 years old) is ready to drink now, but should not hold in the bottle indefinitely. It’s dark coffee-brown with delectable aromas of rancio, pressed flowers, molasses and honey, yet despite enormous concentration avoids excessive weight. Amazingly complex and fresh on the never-ending finish.”

Joe Czerwinski, Wine Enthusiast
February 2011

95 pts “From a solera of wines over 100 years old, this wine’s potent complexity starts off in dark scents of treacle, then explodes on the palate in a heady rush of flavor that lasts for minutes. Age is one the specters that rushes past, the wine’s antiquity revealed in barrel scents of coffee beans and earth. Lively fruit rises over the warmth of the wine, feeding a fire that might ne contained with a bite of pound cake.”

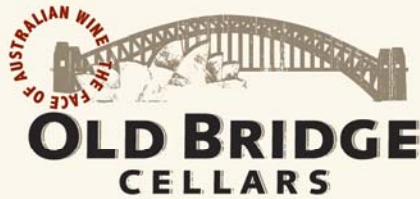
Joshua Greene, Wine & Spirits Magazine
February 2011

95 pts “Medium amber. Deep, smoky aromas of singed cherry, fig, dates and fruitcake, with a powerful spicy quality adding verve. Deeply concentrated pit fruit liqueur and molasses flavors completely stain the palate, with a fresh red berry note adding vibrancy. Incredibly complex wine with strong finishing spiciness and a resonating note of candied fig.”

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

98 pts “The NV Rosewood Vineyards Rare Muscat is deep brown in color with a faintly green rim. Earthy aromas of moss covered logs and damp earth lead to notes of raisin cake, gingerbread, toasted hazelnuts and anise plus a whiff of pepper. Very, very sweet, rich and thick, this wine is an extraordinary meal all its own. Epically long in the finish – this is an experience not to be missed.”

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



100 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**

100 pts “The Rare series has achieved perfection frequently in these pages. Happily nothing has changed. The Non-Vintage Rare Muscat is brown/black in color with an awesome bouquet of fig, dates, brown sugar, molasses, and chocolate. Layered, amazingly rich, and concentrated, it is a tour de force in winemaking as are all of these Chambers gems.”

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

98 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**

98 pts - Best of the Best by Variety “Beautifully fragrant, with a sense of true age, depth and power; floral on entry, the acidity is extraordinary and gives the wine amazing life and nerve; the layers of flavor are almost countless, and this wine is truly something that every wine lover must experience at least once in their lives; one sip was taken for this entire note and the flavor is still building; thanks to the Chambers for sending these in this year.”

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

96 pts “Dark amber. Toffee, roasted nut, molasses and caramel aromas add depth to bitter orange peel, apricot and roasted cherry. Deep, palate-saturating pit fruit and mocha flavors are complicated by notes of fruitcake, candied fig and burnt sugar, with a marzipan quality gaining power on the back end. A zesty red berry note sneaks in on the finish, adding improbable energy to this deep, sweet black hole of a wine. This seems more like a condiment than a beverage.”

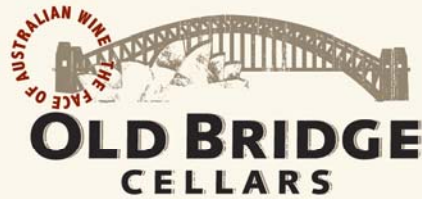
**Josh Reynolds, Stephen Tanzer’s International Wine Cellar
Sep/Oct 2009**

95 pts

Wine Spectator Insider, July 2009

100 pts “The Rare series has achieved perfection frequently in these pages. Happily nothing has changed. The Non-Vintage Rare Muscat is brown/black in color with an awesome bouquet of fig, dates, brown sugar, molasses, and chocolate. Layered, amazingly rich, and concentrated, it is a tour de force in winemaking as are all of these Chambers gems. Chambers Rosewood Vineyards makes my short list of greatest fortified wine producers.”

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



96 pts “Liquid bliss. Swirl this and the wine slowly drips down the glass, making it look antiqued. As air nestles into the flavors it brings up layers of complexity, from flowers to herbs to minerals, all lasting together in balanced sweetness, almost unbearably delicious. Pour with care. It’s made from late harvested grapes that are crushed, partially fermented, then fortified and aged in a solera system, the “Rare” bottling containing wines more than 100 years old.”

Wine & Spirits Magazine
February 2006

100 pts “Reveals a dark amber color, a fabulous bouquet, great concentration, as well as remarkable sweetness and length, but manages to avoid being cloying or over the top. I have celled 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
July/Aug 2004

96 pts “Green-edged medium brown. Exotic orange peel, maple syrup and marzipan aromas; as with the last pair, this is fruitier than the Rare Muscadelle. Wonderfully thick but perfectly framed by electric acidity. Boasts incredible fleshiness of texture and concentration. Like a solid on the back half, building inexorably and saturating the entire palate.”

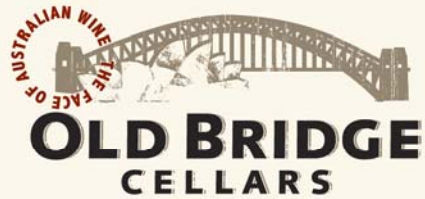
Stephen Tanzer’s International Wine Cellar
July/Aug 2004

100 pts “The rare Muscat may be even better, but the system stops at 100 points. It is equally rich, profound, concentrated, and unctuous, with explosive aromatic fireworks.”

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

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
Issue 143/Oct 2002



100 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. 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
Issue 135/June 2001

