## Chambers Rosewood,

# Rutherglen Muscat NV Rutherglen, Victoria, Australia





Grape Varieties	100% Muscat à Petits Grains Rouge
Winemaker	Stephen Chambers
Closure	Screwcap
ABV	18%
Residual Sugar	232g/L
Acidity	3.7g/L
Wine pH	3.95
Bottle Sizes	37.5cl
Notes	Vegetarian, Vegan

#### **PRODUCER**

The 6th generation of the Chambers family to make wine in the Rosewood winery, Stephen, took over the winemaking in 2001. This venerable winery, started in 1858 by William Chambers, is one of the most fabled in Rutherglen. This charming, northeastern Victorian town, the sort of place that time forgot, still speaks of the gold rush that led to the town's foundation, and the development of the wine industry, in the 1850s. Winemaking has been subtly changed in recent years in order to make fresher and drier style of wines.

#### **VINEYARDS**

The vineyards are located on the fringes of the Rutherglen Township, slightly to the North West, where Chambers produce drier style Muscats which express rose petal characters. The vines are hand pruned to a rod and spur system which allows each vine to be viewed on an individual basis. The trellising system is a single wire with a sprawling canopy.

## **VINIFICATION**

Harvest of the grapes for this wine commences once the fruit reaches a ripeness of 16 baumé. At this stage the grapes will have some variation throughout the bunches, with some being plump, while others showing signs of grape shrivel. Once a parcel of grape is harvested, it is destemmed and the must placed into a closed stainless steel fermentation tank. The amount of fermentation is dependent upon the final baumé level of the parcel, and it occurs around 24 hours after harvest and a soak on skins. Once fermentation has commenced and the sugar level has fallen to between 14 and 15 baumé the grapes are pressed with the fermenting juice and fortified with neutral grape wine spirit (95.8 to 96.2%). The resultant wine is then settled in stainless steel tanks and then racked into old oak casks, which range in size between 220 to 5500 litres. The wines are kept as single vintage and vineyard parcels until blending.

## **TASTING NOTES**

The Rutherglen Muscat is typically tawny red in colour with aromas of rose petals, raisins and dried fruit. These characters carry through to the palate, balanced with fresh acidity. The wine is unctuous and rich yet zesty and balanced.

## **AWARDS**

Decanter World Wine Awards 2021, Silver Medal International Wine Challenge 2020, Silver Sommelier Wine Awards 2020, Silver