



**CHAMBERS**  
*Rosewood Vineyards*

**Chambers Rosewood Pty Ltd**

Barkly St. Rutherglen Vic.

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ABN: 89 378 543 120

## Grand Muscat

### Analysis:

Alcohol:	18.2 %
Glucose & Fructose:	317.8 g/L
pH:	3.47
Titrateable Acidity:	6.2 g/L

### Winemaking:

Muscat is made from the variety muscat à petits grains, which can range in colour from a green (white) grape through to black. The particular colour favoured for muscat production in Rutherglen is reddish-brown and is often referred to as muscat à petits grains rouge.

Prior to 2015 the fruit was hand harvested now it is machine harvested. Fruit is harvested at higher baumés (16° Bé plus preferred). The grapes are then de-stemmed with the resultant must and recovered raisins are placed into tank. Depending upon the disease status the must is either inoculated with yeast or a wild ferment allowed. Only a partial fermentation of the juice is undertaken (usually 2° to 3° Bé depending upon initial fruit ripeness). The fermentation will add colour and complexity to the wine. We tend to find that there is an increase in baumé in the initial 24 to 72 hours due liberation of sugar from raisin rehydration, thus enabling a longer fermentation.

Once desired amount of sugar has been fermented, the must is placed into the press for juice extraction. The fermenting juice obtained is fortified with neutral grape spirit referred to as SVR (~96% alcohol) to 16% alcohol to arrest the fermentation. A neutral spirit is chosen to enable the fruit expression of the variety. The resultant wine is then transferred to tank for settling prior to crossflow filtration. After which the alcohol is adjusted to 18% and transferred into old, large casks for aging. The cask volume may vary from 900 litres up to 5000 litres.

Individual vintages and vineyards are kept as separate wines until blending. Only wines of very good quality to excellent are selected for the Grand Muscat. Age is not considered a determinant of quality. The Grand Muscat is produced using a modified solera (see below) established in the 1930's by William Henry Chambers (Will) 3<sup>rd</sup> generation. The Grand Muscat has had extensive work put into it over the last 15 years to help maintain quality and consistency.

The wine is bottled on demand to ensure the best product possible.

### Tasting Notes:

This wine displays a delightful intense combination of fruit and spice flavours with a lingering finish. Great to enjoy with rich cakes, desserts or just savour by itself. Once opened the wine can be enjoyed over many months.

A dense mahogany hue, suggesting prodigious age across the blend of wines contributing to this kaleidoscope of textures, aromas and flavour. Cedar, varnish, grape, spice, date rosewater, given life by a rancio walnut tang. Immense. Exotic. Paradoxically, savoury.





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