

**Chambers Rosewood Pty Ltd**

201 Barkly St. Rutherglen Vic.

AUSTRALIA 3685

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ABN: 89 378 543 120

Rare Muscadelle**Analysis:**

Titratable Acidity: 7.2g/L

pH: 3.65

Alcohol: 17.2 %

Glucose & Fructose: 328.4 g/L

Winemaking

Produced from the minor white Bordeaux variety of the same name, these grapes are harvested late in the season to achieve maximum ripeness. Any sugar levels exceeding 16 baumé is desired. Typically harvest occurs mid-April to early May.

Once the fruit is crushed and de-stemmed the 'must' is placed directly into the press. Any fermentation occurs on the juice at this stage. After a minimal fermentation (sometimes less than 1 baumé) the fermenting juice is fortified with neutral SVR spirit to between 18 and 19% alcohol. The neutral spirit is used to maximise the primary fruit characters of the variety. The individual vineyards and vintages are matured in cask until blending. Cask volumes vary from 900 litres up to 5000 litres.

For an individual wine to be considered for Rare its quality must be very high to exceptional. For this reason a wine of this quality may only be produced once or twice in 10 years. Age alone is not a determinant of quality.

The Rare Muscadelle is produced using a modified solera, which has been in operation since the late 19th Century and was established by WH Chambers (3rd Generation). It is possible to say that a very small amount of the original wine maybe still in the solera.

The solera consists of 2 stages. The first stage consists of several smaller barrels ranging from a 1/4 cask (150L) size through to puncheon (600L) size. Stage 2 is a 2200 litre cask from which the bottles are drawn. When moving the wine through the solera assessment of each barrel is undertaken to ensure absence of faults and optimum maturity. Any movement into and within the solera is dependent of having suitable young material to enter and desired maturity within the solera.

Tasting Notes:



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This wine demonstrates exotic coffee, malt, vanilla bean and mocha aromas and flavours which linger on the palate long after tasting. Serve after dinner with a platter of soft cheeses, nuts and caramel-based puddings. Once opened the wine can be enjoyed over many months.

3rd party tasting notes:

98 Points Halliday Rating

It is believed that Rosewood's third-generation winemaker, Will Chambers, started this solera in the 1890s. Hence, the drinker is paying for a taste of history. It's a divine encounter with immense concentration, intensity of flavour and an expert eye on freshness, too. Devour the dense, baroque-like sweetness of caramel butterscotch, chocolate-covered citrus peel, Saunders malt extract, raisin and toasted-almond rancio flavours that never end. Magical! 375ml.

Jeni Port

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