



**CHAMBERS**  
*Rosewood Vineyards*

**Chambers Rosewood Pty Ltd**

Barkly St. Rutherglen Vic.

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*ABN: 89 378 543 120*

## Old Vine Muscadelle

### Analysis

Alcohol:	17.9%
Glucose & Fructose:	305.1g/L
pH:	3.53
Titrateable Acidity:	5.4 g/L

### Winemaking

Produced from a minor white Bordeaux variety of the same name, these grapes are harvested late in the season to achieve maximum ripeness. Any sugar levels in excess of 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 juice is fortified with neutral grape spirit to between 16% alcohol. The neutral spirit is used to maximise the primary fruit characters of the variety. The wine is settled in stainless steel tank prior to cross flow filtration; after which the alcohol adjusted to between 18 and 19% prior to transfer to cask for maturation. The individual vineyards and vintages are left in cask until blending. Cask volumes vary from 900 litres up to 5000 litres.

In order for an individual wine to be considered for the Old Vine its quality must be good to very good. Age alone is not a determinant of quality.

The Old Vine Muscadelle is produced using a modified solero, which has been in operation since the late 20<sup>th</sup> Century and was established by WB Chambers (5<sup>th</sup> Generation) utilising a 1986 vintage Muscadelle as the base. It is possible that a very small amount of the original wine maybe still in the solero.

The solera consists of 3 levels. The first is a series of small barrels (hogsheads and puncheons) with levels 2 and 3 being 2300 litre casks. It is from level 3 that 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.

The wine is bottled on demand.

### Tasting Notes





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Deep tawny/black coffee colour with a hint of olive at the edge. Mocha and coffee bean aromas with toffee and malt with just a hint of cold tea. Palate of malt, salted caramel with mocha and cold tea notes, good length of flavour with persistence. A luscious wine with age characters evident.

### **3<sup>rd</sup> party tasting notes**

95 Points Halliday Rating

Equivalent to the Classic Rutherglen Muscat classification, this amber beauty retains the essence of muscadelle flavour – roasted nuts, tea leaves, malt and toffee – within a smoothly honed, deep, sweet palate of some obvious complexity. The blender's art is right here on display to be celebrated. 375ml.

Jeni Port

*Published 13 August 2021*