

NEWSLETTER – SUMMER 2016

It is summer in Granite Belt and the place is literally humming with activity. The fruit orchards and vegetable farms are alive with the chatter of many languages – backpackers from France, Germany, Belgium, Korea, Taiwan and many other countries are busy picking apples, grapes, tomatoes, lettuce, capsicums and much more. In the early mornings the roads are busy with utes and trucks laden with high quality fresh produce destined for markets in Brisbane, Sydney and further afield. The vineyards are a lush green colour, laden with grapes slowly ripening in the mild high altitude sunshine. What a beautiful place to live!

In our cellar door we greet chilled out tourists who have escaped for a few days from the hustle and bustle of the city to enjoy a leisurely tour of a few wineries, tasting some very classy cool climate wines along the way. Lunch time beckons, so some decide to grab some bread and cheese from a local deli before heading off to Girraween National Park for a bushwalk and picnic, while others seek out a café at a local winery for a relaxed lunch featuring local food and wine amongst the vineyards. This month *Gourmet Traveller Wine Magazine* has a seven page feature article on the Granite Belt with the title "Granite Belt Comes of Age". A title that I would have to agree with. ©



Tim works on the Shiraz

We have had a busy summer in the vineyard with plenty of leaf plucking and tucking up canes in December, while in January netting has been the priority. The restoration of the vines in the bushfire damaged block has also been a big task, with lots of delicate work on the new grafts each week over recent months. But the work is definitely paying off, with almost 80% of the damaged block now featuring some fresh green shoots. Overall, the weather has been kind to us this season with some regular rainfall followed by periods of nice sunny days and cool nights. The season reminds me a lot of 2012, which was a cracker. Let's hope that it continues this way. ©

Table for Sixteen Degustation Dinners

Good news! We will be hosting our very popular *Table for Sixteen* degustation dinners again in 2016. We have been able to nail down three dates with chef Jason Costanzo this winter, which is not an easy task given that he is very much in demand! Michelle and I host these degustation dinners at the *Long Table* in our cellar door building – a classic 1920's Queenslander that features original VJ walls and four inch hoop pine floor boards, a warming wood fire and wrap around verandas on three sides.

All courses are carefully matched with our single vineyard, dry grown Twisted Gum Wines. Savour crisp dry whites with the selection of canapés, be enchanted by our signature deep inky reds with entrée and main course and then indulge in a very classy Pink Moscato with dessert.

The cost remains at \$155/head in 2016 and includes a five course degustation dinner, all wines and door-to-door transport from your Granite Belt accommodation. Be sure to book very early because these dinners are only held once per month during winter and there are only 16 places available at the table! The three dinner dates in 2016 are:

- 18 June
- 16 July
- 20 August

For additional information please see our events web page <u>here</u>, and be sure to phone or email if you have any questions at all.



Gus insists on a pat before Michelle starts a wine tasting at the cellar door

Apple and Grape Harvest Festival

It is on again! Every two years the Granite Belt community gets together to throw a big party called the Apple and Grape Harvest Festival. There are stacks of things to do, including seasonal harvest feasts, the gala ball, street parade, celebrity grape crush and fireworks. Plus the park hosts a *Multicultural Carnival & Wine Fiesta* on Saturday and Sunday (5-6 March, 2016) where you can indulge in local wines and food and enjoy the live entertainment. Michelle and I will have a Twisted Gum Wine stand in the park, so be sure to drop in and say hi and chill out with a glass of fine wine while soaking up the great atmosphere. For more information see: http://www.appleandgrape.org.

Cheers!

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