



Twisted Gum

NEWSLETTER – AUTUMN 2013

Twisted Gum Wines cellar door is now open! We opened the cellar door for the first time last weekend (May 4-5). Michelle and I were just thrilled with how great the bar area looked; with the enthusiasm of those who came to taste our wines; and with the beautiful autumn weather. The whole weekend was a very pleasant blur. ☺

Our cellar door is in a beautiful old Queenslander, featuring original VJ walls and four inch hoop pine floor boards, sunny verandahs on three sides and an eclectic collection of period furniture, including a unique hand carved Indian sideboard that we are using as a bar. It is a perfect spot to kick back and relax and taste some amazing single vineyard wines in a truly spectacular setting. So be sure to drop in and say hi next time you are up here in the cold country.



Special Brass Monkey Season Package

Twisted Gum is excited to be involved in the Granite Belt [Brass Monkey Breaks](#) promotion this year. We have put together a fabulous package of food, wine and accommodation (in our beautiful cottage) that will be hard to resist. The package is \$250 per person (minimum of 4 persons) and includes:

- Two nights accommodation midweek (option to stay one extra night at no additional charge!)
- Breakfast two mornings (a generous country breakfast basket – including eggs, bacon, cereal, etc.)
- Lunch one day at a Mason's Cellar Door Café or Wallangarra Railway Café
- Dinner one night at Vineyard Cottages Restaurant
- Private wine tasting and guided tour of Twisted Gum Vineyard
- One bottle of exclusive single vineyard, dry grown Twisted Gum wine of your choice

Bookings can be made online through the GBWT [Brass Monkey Breaks](#) promotion webpage.

Pink Moscato now available!

Our Pink Moscato fans have been very patient waiting for our 2013 Pink Moscato to be released this year. And as usual, our winemaker (Andy Williams) has crafted another stunning Pink Moscato for us. Big fresh aromas of ripe berries, rose petals and Turkish delight are the real feature this year. The reaction from people who tasted it on the weekend was typical of past years. One lady who loves her dry red wines said something like “I am not a fan of sweet wine but since I am here I will have a taste” followed by “oh my God” followed by the purchase of few bottles. Michelle has joked that we should change its name to “oh my God” because that is what most people say when they first taste it. ☺

In the Vineyard

The 2013 harvest season has been a record breaker, with us harvesting more than 10 tonnes of grapes for the first time in our six years here in Twisted Gum Vineyard – all by hand of course. The quality was again excellent, with the mulch we have been spreading under the vines really starting to pay dividends. We have never seen the vines look so strong and healthy post harvest, suggesting that our vineyard management is pretty close to spot on.



Rob and Tim picking Shiraz

The harvest began with a hectic three-day period in February, with the Black Muscat picked on Tuesday February 19, Verdelho and Semillon on Wednesday February 20 and then Chardonnay on Thursday February 21! We have never done three picks in three days before, but when the grapes are at their optimal ripeness we always drop everything and get stuck in. We then had a six week break waiting for the reds to be “just right”. We picked the Cabernet Sauvignon on Saturday March 30 and then waited another two weeks until the Shiraz was ready to pick on Friday April 12. It was an agonising wait, wondering if an early frost would knock us over before the Shiraz was fully ripe – but we picked some fabulous fruit – almost 4 weeks later than our usual Shiraz harvest time of mid March! The extra time on the vine has produced a wine with a lovely inky purple colour. Yum... I am looking forward to trying our 2013 Shiraz in a few years time. ☺

Brookfield Show (17-19 May, 2013)

The Brookfield Show is on again (www.brookfieldshow.com) and Michelle will head down the mountain with a ute full of wine to help refill the cellars of wine lovers in Brisbane’s Western suburbs. If you have not been to the Brookfield Show you really should do it this year. It is a great little family-friendly agricultural show with lots to see and do, all in a beautiful country setting – and so close to the city. Twisted Gum Wines will be there at our usual site (next to the Brookfield Hall), so please drop by and say hi. Michelle will have some willing helpers in our two eldest daughters (Kate and Emily) who are now both in Brisbane studying at university. I will stay home and look after the cellar door and make sure our cottage guests have plenty of firewood to get through these chilly nights.

Cheers!

Tim and Michelle Coelli

Twisted Gum Vineyard
2253 Eukey Rd, Ballandean QLD 4382
Ph: 07 46841282, 0404 007494
Email: info@twistedgum.com.au

www.twistedgum.com.au