



# Twisted Gum

## NEWSLETTER – AUTUMN 2016

Another vintage is over in the Granite Belt. The region's winemakers are all smiles, with the weather being reasonably well behaved this year – just a few small hail storms and then plenty of sunshine. Vintage 2016 was a major milestone for us at Twisted Gum Wines. Not only was it our ninth vintage, but it was the first vintage completed in our new state-of-the-art micro winery! We have finally taken the plunge and built our own winemaking facilities on site. We spent a lot of time thinking through the design of the building and the fit out of equipment and are very pleased with how it all went. We have a wine press from France, a cooling system from Germany and lab equipment from the United States, along with a crusher-destemmer, wine tanks, pumps and bottling unit from Italy. When they arrived they all look so shiny and new – it was like getting a bunch of presents for Christmas – until the bills arrived and the hard work began. ☺



## New Wine Releases

We have released four new wines this month at Twisted Gum Wines and if the reaction in the cellar door is any indication these wines will not be on the shelf for long.

*2016 Pink Moscato* – Another fabulous Pink Moscato, where heady aromas of fresh ripe strawberries and Turkish Delight literally leap from the glass.

*2013 Shiraz* – A long cool finish in 2013 has produced a lovely elegant Shiraz, featuring attractive black cherry flavours and some classic cool climate spice.

*2013 Cabernet Sauvignon* – A stylish Cabernet Sauvignon, deep purple in colour with generous forest fruit flavours, restrained French oak and fine chalky tannins. I am thinking medium rare rack of lamb...

*2014 Shiraz/Cabernet Sauvignon* – There is a lot of talk about 2014 being another 10/10 year for reds in the Granite Belt (just like 2012) and this wine does nothing to suggest otherwise. It is still a baby, but when left to breath it reveals a truly impressive palate of black cherry and blackberry flavours supported by firm ripe tannins. This is a keeper for sure.



*Gus looking for more visitors to greet – surely it cannot be 4pm yet!*

## Grazing the Granite Belt

Twisted Gum Wines are excited to be involved in *Grazing the Granite Belt* this year. Enjoy a fabulous day "grazing" from one winery to the next, enjoying small plates of delicious food matched with the wonderful food friendly wines of the Granite Belt. There is a door-to-door bus service that meanders around the circuit all day allowing you to hop on and off where ever you wish. Local chef Jason Costanzo (who creates our fabulous Table for Sixteen degustation dinners at Twisted Gum) has devised an exciting 3 course menu for Twisted Gum Wines. Further details are available [here](#).

Cheers!

*Tim and Michelle Coelli*

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