



Twisted Gum

NEWSLETTER – AUTUMN 2018

The Autumn colours have been simply stunning this year. Each day I wake up and while heading to the kitchen to make a cuppa I am forced to stop and marvel at the vista in front of us. The vineyard in front of our house is a kaleidoscope of colour – of yellow, orange and red and all colours in between. Set in a backdrop of dense native forest and rolling tree covered hills, it is a view that we can never tire of looking at. ☺



Autumn colours on the deck of the cottage

Twisted Gum Cottage

The cottage has been very busy this year. We had five weeks straight in April when every weekend and midweek were booked! The Autumn weather has been just fantastic, mild sunny days followed by cool nights – perfect weather for a stroll in the vineyard to admire the rich Autumn colours. ☺ All weekends are now booked out for the next three months until mid August, but we still have some midweek dates left. We currently have a midweek special, where you can book for two nights and the third night is free. This deal is available Monday to Thursday (excluding school holidays and public holidays) and needs to be booked directly with us via email or phone (it is not available online).

Many of our guests have commented on the various additions and changes we have made in the cottage recently. We have replaced all the carpets in the living areas; have a new stainless steel BBQ on the deck; a new antique dresser in the front bedroom; new full length mirror in the sunroom (a Michael Pieper original); many new paintings on the walls (courtesy of Emily Coelli); new coffee table in the lounge room; a cute two person table and chairs in the garden; a new stainless steel coffee plunger; new Riedel glassware; and lots more. It looks so good, we want to move in there! ☺

Aging our red wines

One question we get asked a lot in the cellar door is about the aging potential of our red wines. The best red wines to age are those with generous and balanced amounts of tannin, acid and fruit flavour – which is exactly what we tend to have in our red wines when they are young! Tannin and acid are naturally occurring preservatives in red wine, which help ensure the longevity of the wine. But a good fruit weight is equally important, because as all three things slowly soften and integrate over time, you do not want to be left with an aged wine with no fruit flavour remaining!

The key to the longevity of our wines is the exclusive use of grapes from our dry grown vineyard, where we intentionally aim for low yields of high quality fruit. The grapes we obtain tend to be small in size and hence the skin to pulp ratio is higher, producing impressive amounts of both flavour and tannin. Furthermore, our vineyard is located at an altitude of 900 metres, resulting in cool climate grapes that are also higher in acidity – giving us the trifecta of excellent tannin, acid and flavour!

We keep our red wines back for a few years (preferably three years) prior to release so that they begin to show to true potential. We have recently had a tasting of all our bottled Shiraz wines since 2009 and believe that the optimal drinking window for the 2011, 2013 and 2015 is 5-10 years, while the optimal window for the 2009, 2010, 2012, 2014 and 2016 is 5-15 years. If you can keep these wines in a cool dark place they will comfortably last until the longest date mentioned – if you can keep your hands off them. ☺



South Bank Regional Flavours

For lovers of food and wine, South Bank Regional Flavours is an event not to be missed. From cooking demonstrations to markets, live music, kids activities and more, there is lots to see and do. Held in the beautiful South Bank Parklands, it features stallholders from across Queensland, including a large number of Granite Belt wineries. Twisted Gum Wines will have a stall there this year, so be there so be sure drop by and say hi. It is a great chance to try our new release wines and stock up on some warming reds for winter, without needing to leave Brisbane! The dates this year are 21-22 July. For further information see: www.regionalflavours.com.au

Cheers!

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