

[apple & grape feature winery]

Twisted Gum Wines at the Apple and Grape

Michelle and Tim Coelli from Twisted Gum Wines are excited to be attending their first Wine and Food Fiesta at the Apple and Grape Harvest Festival this year. Their wines have been attracting a loyal following in recent years as people discover the amazing wines that can be produced from a dry land (unirrigated) Granite Belt vineyard. This will be a great opportunity both locals and visitors to try their crisp flavour-filled dry white wines and their impressive red wines, which are famous for their deep inky purple colours and intensely rich flavours.

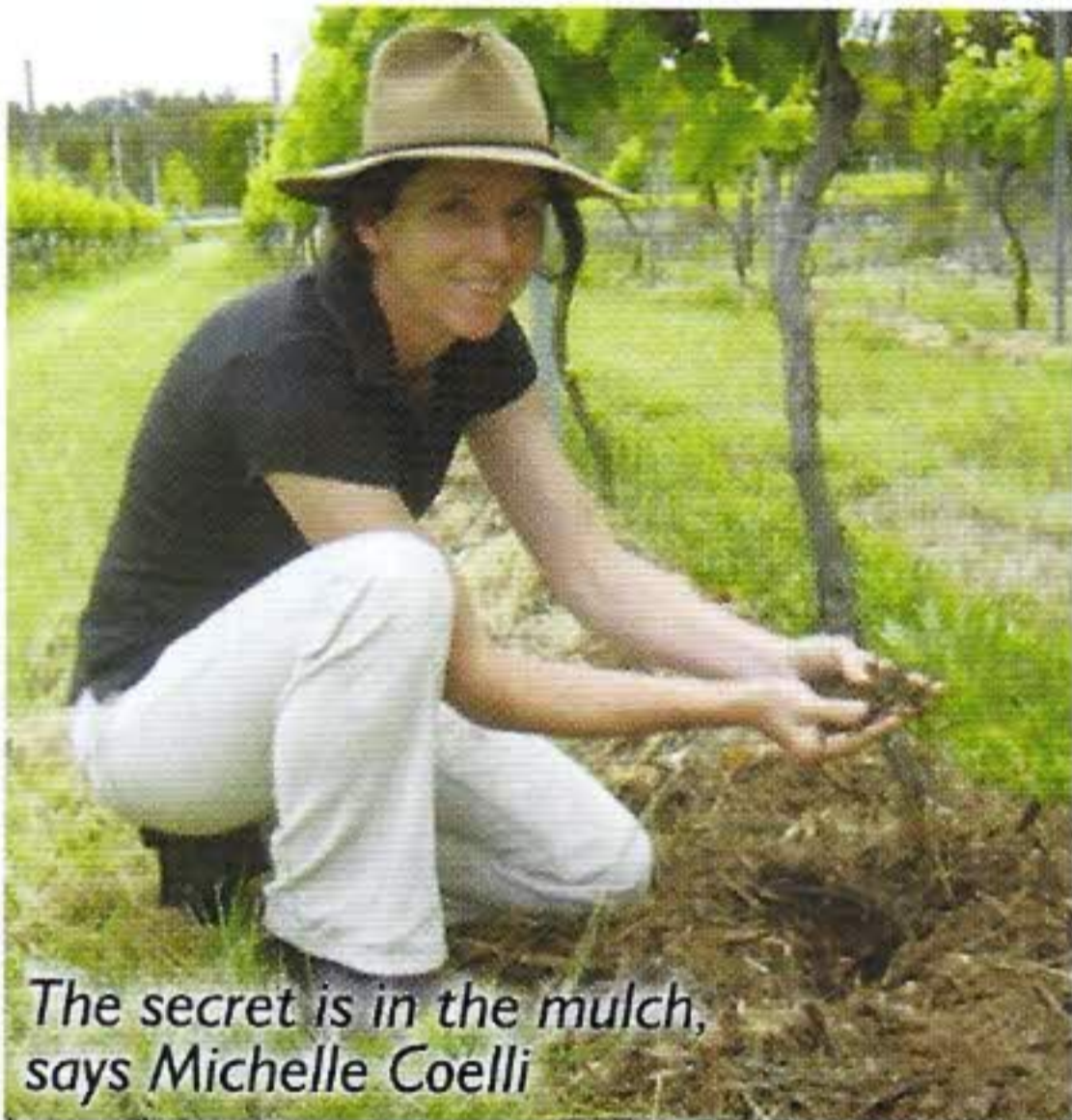
Twisted Gum Wines have also been attracting the attention of wine judges, winning medals regularly at national wine shows, such as the Royal Queensland Wine Show (RQWS) and the Australian Small Winemakers Show. Their 2009 Twisted Gum Shiraz has received rave reviews, being awarded Four Stars by Winestate Magazine in 2010, a Silver Medal at the 2011 RQWS (the highest ranked Queensland red wine at this prestigious wine show) and has been described by Master of Wine Peter Scudamore-Smith as "Brilliant".

The Coelli family is very pleased to have achieved so much in just five seasons from their tiny three hectare vineyard. Their approach to sustainable viticulture is a simple one they argue: Lots of hard work in the vineyard, hand pruning, hand harvesting and spreading generous amounts of mulch under vines to improve soil structure and retain moisture. Their vines produce low yields of very high quality fruit which is then handed over to their skilled winemakers (Jim Barnes and Andy Williams) to "weave their magic".

The Coelli family moved to the

Granite Belt five years ago, and immediately felt at home at Twisted Gum Vineyard near Ballandean, where the beautiful granite country and friendly locals are hard to match. Tim and Michelle were particularly pleased to return to their "agricultural roots" after a number of years working for universities and government departments, in Australia and overseas. Michelle grew up on a dairy farm near Taree, while Tim's parents ran a sheep and cattle property near Wagga Wagga. They note that viticulture is clearly a long way from raising cattle and sheep, but have found that a sound knowledge of agricultural principles (Michelle has a degree in Rural Science from the University of New England) and plenty of hard work can achieve excellent results.

Twisted Gum Wines don't have a cellar door, but their range of wines can be ordered online or purchased from the Bramble Patch and the Country Club Hotel Bottle Shop at cellar door prices. A complete list of restaurants and outlets can be found on their web site at www.twistedgum.com.au.



The secret is in the mulch, says Michelle Coelli

[special event @ qcwt]



Winemaker FOR A WEEKEND



FOOD and wine lovers will delight in Queensland College of Wine Tourism's "Winemaker for a Weekend" Program, where two glorious days are spent in Queensland's premier wine region experiencing the wine making process hands-on, interspersed with informative master classes and a sensational food and wine experience.

From hand picking the grapes, to the crushing and pressing process, preparation, fermentation and inoculation of the juice, participants discover so much more about 'the finer things in life' as they participate in the production of their very own wine.

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As a recent participant of the Winemaker for a Weekend commented, "I just loved it and without exaggeration, it is one of the best weekends of my life".

With the bottling and labelling process coming later in the season, guests are invited to return for an additional weekend to take part in this exciting finale and to be part of an expert food and wine matching masterclass as well as a professional wine masterclass, and take home a half case of their very own wine, complete with customised label!

For a weekend with a difference, great company, genuine hospitality and sheer enthusiasm for food and wine, you really must experience the Queensland College of Wine Tourism's "Winemaker for a Weekend" program.

For all enquiries contact Chrissy on 4685 5050 or email mattiazc@usq.edu.au. The brochure is also available at www.varias.com.au.

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