



Twisted Gum

NEWSLETTER – SPRING 2013

I am always very happy to see spring arrive. Firstly, I can stop cutting firewood – hooray! I was feeding three wood fires this winter – one in our house plus those in the cottage and the cellar door. I do love wood fires, but it is nice to put the block splitter in the shed for 6 months or so. ☺ I also love spring because it means that we can start to have meals on the deck again. We can fire up the BBQ, toss a fresh salad in a big bowl, grab a chunk of crusty bread and... wash it all down with a nice crisp glass of white wine – of course!

Wine and food

When I am in the cellar door I get a lot of questions about wine and food matches. I enjoy talking about this because our wines really shine with food (because of their savoury flavours and good acidity) and also because I do like my food. ☺ There are no hard and fast rules with matching wines and food – white wine with white meat and red wine with red meat is usually a safe bet – but my advice is to just experiment and see what works for you.

In spring and summer my “go-to” lunch wine is our unwooded Chardonnay. It is light and crisp but also has an excellent depth of flavour, which can easily stand up to stronger flavoured white meats.



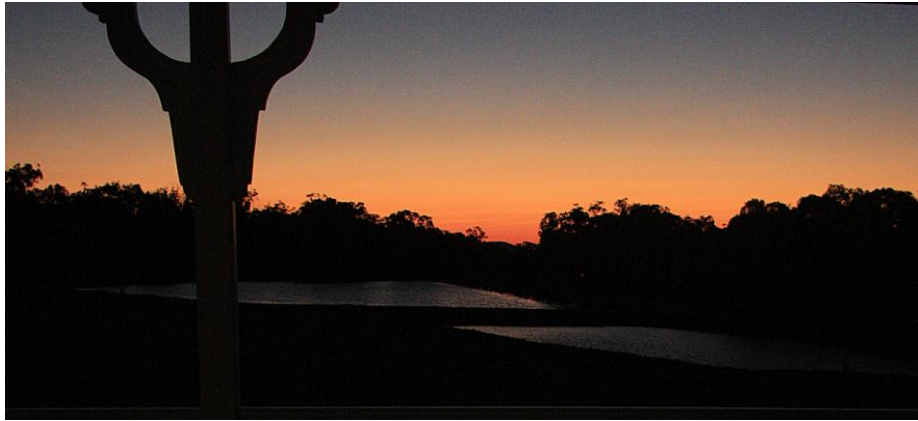
Spring means budburst in the vineyard

Here is an example of a casual lunch menu that works well when we are having some family or friends over for a BBQ on the deck. We like to keep the flavours very simple, so they do not fight each other (or the wine). We take some chicken breasts, slice them into fillets (approx 10-15mm thick) and marinate them in olive oil, lemon juice and ground black pepper for an hour or two before putting them on the BBQ (barramundi fillets or salmon steaks could be used instead, but we would simply brush them with olive oil just prior to putting them on the BBQ). We make a tossed green salad of lettuce, cucumber and green capsicum (with no dressing). We also make a tomato salad where we slice ½ kg of tomatoes and layer them in a flat shallow dish with a thinly sliced small onion and chopped basil, topped with a generous dressing of olive oil and wine vinegar. We boil some small potatoes (chats) in their jackets and toss them in a small amount of olive oil and chopped parsley before serving. Then open a chilled bottle of 2011 Twisted Gum Chardonnay and enjoy!!

One nice thing about this meal is that it is nut free, lactose free and gluten free, so if your guests have any of these dietary restrictions you have them covered (I am gluten intolerant so I know lots about this ☺). Finally, before you serve the coffee, grab a bowl of fresh strawberries, break up a block of dark chocolate on a plate and crack open a bottle of our 2013 Twisted Gum Pink Moscato and listen for the gasps of pleasure from your guests – a great way to finish the meal!

Sunset Vineyard Walk

Our first ever sunset vineyard walk was held on Saturday 14 September and was a great success. (You may recall that in our last newsletter we announced that we were holding three sunset vineyard walks this spring, as part of the Granite Belt Primavera events program.) 20 enthusiastic wine lovers joined us on a beautiful sunny Saturday afternoon. Michelle took the group for a walk through our vineyard and talked about our methods of mulching and pruning and so forth. There were lots of questions and discussion, with everyone getting involved.



The sunset from the veranda of our cellar door at the end of the vineyard walk was worth the wait

At the end of the walk the group returned to the cellar door to enjoy some wine and cheese. Lots of fun was had, as we explored various wine and cheese matches. After much nibbling and sipping we concluded that the best matches were the Stilton Blue with the 2011 Chardonnay, the Goat Milk Feta with the 2011 Semillon/Verdelho/Chardonnay (amazing!) and the Camembert with the 2011 Shiraz. By sunset the plates were empty and the bottles were dry – so it must have been good! ☺

Destination Magazine Hot Deal

Destination Magazine has approached us to be involved in their Summer Edition, listing us as the best winery in the Ballandean area – which is great! There is a nice write up about us in their online edition [here](#). To celebrate this, we are offering a special “Hot Deal”, where we provide a discount voucher of \$100 off any stay in Twisted Gum Cottage over the summer (December 2013 to February 2014) when you buy a case of 12 bottles of wine (straight or mixed). This is a generous deal since the 15% discount on a case of wine still applies AND the available dates includes the school holiday period over summer. All you need to do is buy a case of wine between now and the end of summer (February 2014), either at our cellar door or via our [online store](#), and we will then email the discount voucher to you.

Then you will have some classy wines to give away as Christmas gifts or to share with family and friends at end of year events – and a nice discount on a summer escape to enjoy the cool mountain air of Granite Belt Wine Country. ☺

Wishing you all the best for the festive season!

Tim and Michelle Coelli

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