



Twisted Gum

NEWSLETTER – SPRING 2015

Some very exciting news! Twisted Gum Wines has been awarded top prize in the Small Business category at the 2015 *Premier's Sustainability Awards* at a gala dinner held at the Brisbane Convention and Exhibition Centre earlier this month. Michelle and Emily attended the dinner and accepted the award on behalf of the Coelli family. This is such a thrill for us. It is a fabulous reward for all the hard work that we have put into the vineyard over the last eight years, since we converted it over from a traditional high input irrigated vineyard to a sustainable low input unirrigated vineyard, where we spread large amounts of mulch under vines, use no insecticides and do all pruning, canopy management and picking by hand.



Photo: Courtesy of Department of Environment and Heritage Protection

Michelle and Emily accept the award at the gala dinner at the Brisbane Convention Centre

A lot of people will argue that you can either have environmental sustainability or a successful business. We have tried to show that you can achieve both things together. It is a great feeling knowing that we are using waste products, such as feedlot manure from Texas (West of Stanthorpe) and aged forest mulch from tree trimming contractors in Brisbane to produce high quality wine grapes in an economically and environmentally sustainable system.

For more information on the Premier's Sustainability Awards see the Department of Environment and Heritage Protection web page [here](#) and also for a nice newspaper article about our award see the Warwick Daily News article online [here](#). ☺

In the vineyard

The vineyard is looking spectacular at present! Good rainfall in winter and early spring have been just the tonic. Combined with the 30 cubic metres of feedlot manure covered with 500 cubic metres of aged forest mulch that we spread last month (did I mention that my body is still aching!) the vines have exploded into life and the mid rows are a carpet of vivid green as well.



Michelle shoot thinning the Black Muscat vines

Michelle and I have been very busy in the vineyard in recent weeks with “shoot thinning” to remove unwanted shoots. This is a slow job where we move from vine to vine removing the shoots by hand. To some it might look like a big waste because we are reducing the potential yield by almost one half, but if we do not remove these extra shoots the canopy will become too dense and crowded which can encourage disease, because the sunlight and breezes cannot fully penetrate the canopy. Also having a low yield means that the vines will be able to easily ripen the fruit before the end of the season. And high quality ripe grapes tend to produce some pretty special wines. ☺

Wine Club deliveries this month

Wine club members have received their wine deliveries this month – just in time for those end of year gatherings and parties. Most club members have opted for our 2015 Wine Club Mixed Case (see details [here](#)) while others have chosen to have a specially tailored case – ranging from all whites, all reds, all Pink Moscato and all points in between! If you are not a member but would like to join up and grab a case of our special wines at the Wine Club Discount rate of 20% off, then drop us a line and we will be happy to help. For further details check out our Wine Club web page [here](#).

Cheers!

Tim and Michelle Coelli

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