



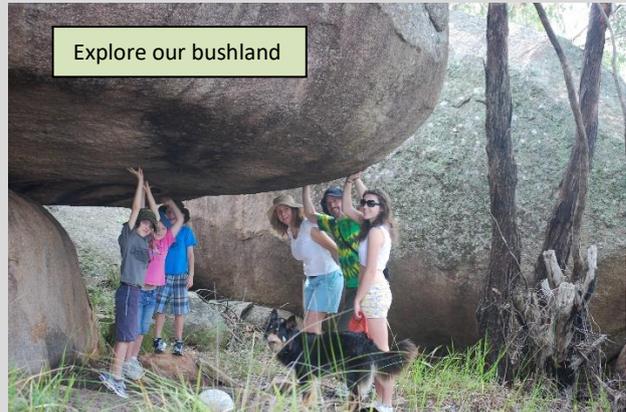
# Twisted Gum

## ***NEWSLETTER – SPRING 2017***

To celebrate the arrival of this beautiful weather in the Granite Belt we have decided to create a special ***Cool Summer Promotion*** for Twisted Gum Cottage, where if you stay for two nights the third night is free! You can enjoy a fabulous cool summer escape in Twisted Gum Cottage, surrounded by lush green vineyards and rugged native forest. Our vineyard is located at an altitude of 900 metres at one of the highest points in spectacular Granite Belt Wine Country, where summer days are sunny and mild and the nights are cool and crisp. You can explore the 30+ award winning cellar doors and boutique olive groves, cheese producers, restaurants, fresh fruit and vegetable stalls and the breathtaking Girraween National Park. Or you could simply sit on the deck with a glass of wine and enjoy the peace and quiet. ☺



Twisted Gum Cottage



Explore our bushland



A glass of wine on the deck



A walk in the vineyard

So why not try something a bit different these summer holidays? Escape the heat, humidity and crowds of the coastal strip and chill out in high altitude Granite Belt Wine Country. Twisted Gum Cottage has 3 bedrooms and 2 bathrooms and is ideal for 3 couples or a family. Standard rates start at \$330/night for 4 guests. For further details and a calendar of availabilities see: [www.twistedgum.com.au](http://www.twistedgum.com.au).

This offer is valid for the four months of November, December, January and February. It includes all weekends, public holidays and school holidays. There are no date exceptions (unless already booked). This offer is only available if booked directly with us via email ([info@twistedgum.com.au](mailto:info@twistedgum.com.au)) or phone (07 46841282).

## How to Make Red, White and Rosé Wine

We have recently released our very first Shiraz Rosé and the response in the cellar door has been great. ☺ We have also received a lot of questions from visitors who are keen to know how we manage to make both a dark inky Shiraz and a crisp refreshing Shiraz Rosé from the very same Shiraz grapes. This is a good question! The key is in the amount of time that we leave the grape juice in contact with the grape skins. The best way to explain this is to briefly explain how we make red wine, white wine and then lastly rosé wine (or at least describe the main steps).

When we make our **red wines** (e.g., using Shiraz grapes) the grapes are put through a *crusher-destemmer* machine which gently removes the grapes from the bunch stem and then lightly crushes them so that the skin splits. We then transfer the resulting mix of juice, skins and seeds (known as *must*) into a tank where we add yeast and ferment the *must* for approx. 7-10 days until all sugars are converted into alcohol. The dry tannins and dark colour typical of a red wine is derived from this extended contact with the skins. When the ferment is finished we then transfer the fermented *must* into a *press* where the skins and seeds are removed and taken to our mulch heap for composting. The wine is then matured for approx. 12-14 months before being fined, filtered and bottled.



*Shiraz grapes used to make our 2017 Shiraz Rosé*

With our **white wines** we put the grapes (e.g., Chardonnay grapes) through the *crusher-destemmer* and then immediately transfer the *must* into the *press* where the skins and seeds are removed and the juice is transferred into a tank where we add yeast and ferment the juice slowly at a cool temperature for approx. 10-14 days. After the ferment the wine sits for approx. 1-3 months before being fined, filtered and bottled.

Now with a **rosé wine** we take red grapes (e.g., Shiraz grapes) and make the wine in exactly the same manner as a white wine EXCEPT between the *crusher-destemmer* and the *press* the *must* is left to sit for approx. 4-12 hours in order to extract a small amount of pink colour from the skins before the juice is pressed off and the ferment begins. So now you are officially a winemaking expert and can impress your friends when drinking our 2017 Shiraz Rosé at your next BBQ! ☺

## Wine Club Deliveries

Wine Club Members will be receiving their annual wine deliveries during November – just in time for those end of year gatherings and parties. ☺ Many Club Members have opted for the 2017 Wine Club Mixed Case (see details [here](#)) while others have enjoyed the flexibility of creating their own unique selection of our wines. If you are not a member but would like to join up and receive a case of our unique Single Vineyard Dry Grown Granite Belt Wines at the Wine Club Discount 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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