



Twisted Gum

NEWSLETTER – SUMMER 2011

At last some sunshine! After months of unusually wet weather the sun has finally come out and we have been bathed in beautiful sunshine for almost four weeks now. We were becoming a bit concerned that we could lose part of our crop if the rain and overcast conditions continued, but now with this run of sunny days our vineyard has been transformed and we are now anticipating an excellent harvest of very high quality fruit.

In the Vineyard

This week we finished netting the last of our vineyard blocks (hooray!). We use full exclusion netting here at Twisted Gum Vineyard. It is the most expensive netting to buy and to put out, but it ensures that birds cannot access the fruit at all. If birds peck just a few grapes on each bunch it can introduce rot into the bunch and result in poor quality fruit. In our view the best netting is crucial for the production of premium quality wine

With netting finished, we now sit by like expectant mothers waiting for our “little babies” to ripen on the vine. The nets are very valuable because it means that we can safely leave the grapes on the vines until they are fully ripe, which explains the exceptional fruit flavours in our wines. ☺



Our Shiraz is now safely netted and waiting for harvest in about six weeks

Michelle has now started doing regular sugar tests on the grapes to help us predict harvest dates. The Chardonnay is usually first to be picked, followed by the Semillon and Verdelho, then Black Muscat, Shiraz and finally the Cabernet Sauvignon. Harvest dates can vary a lot from season to season. In a “normal” season the Chardonnay is picked in mid February (i.e., now), with the Cabernet coming off last in late March. However, the overcast weather this year has meant that harvest will be a few weeks later than usual. So there is a chance that we could be picking our reds with frost on the ground this year!

In the Winery

Our 2010 red wines will be bottled next week after almost 12 months of careful maturation in the winery. We did a final tasting of the 2010 Shiraz and the 2010 Shiraz Cabernet yesterday and they are both shaping up to be fantastic wines. The Shiraz knocks you over with an amazing bomb of deep black cherry fruit flavours while the Shiraz Cabernet features dense layers of black cherry and blackberry with a hint of licorice. Both wines have firm ripe tannins which indicate that these ones are definite “keepers”. The bad news is that we will need to let them mature in the bottle for another year or two before we can release them to you guys!

Twisted Gum Vineyard Cottage

The deck at Twisted Gum Vineyard Cottage has been busy this summer with the sounds of people enjoying the lovely cool evenings that the Granite Belt is famous for.

So far the feedback has all been great. Here are a few snippets from our guest book:

“Wow, what can I say. Great place to stay and relax. Booking for next year”, B & K.

“Just magic, an absolute delight ... The most comfy stay, all the thoughtful little touches very much noticed and appreciated ... we hope to make an annual pilgrimage now”, S, C, W, F & B.

“A beautiful relaxing few days. Love the house, the rocks ... Hope to return soon for more adventures (& wine!)”, K, P, K & C.



Escape for a while in our beautiful Twisted Gum Vineyard Cottage



Come see us at South Bank in March

Granite Belt Flavours is on again! Why not come down to South Bank in Brisbane on Sunday 13 March and say hi? Twisted Gum Wines will be there, along with a stack of other great wineries and foodies from the Granite Belt, Queensland's premier wine region.

The day goes from 10 am to 4 pm. Come early so you have enough time to visit every stand. ☺

Our 2009 Shiraz listed in *Winestate Magazine's* Best Wines of 2010

We are very proud to announce that our 2009 Shiraz has featured in *Winestate Magazine's* Best Wines of 2010 list in their recently published Annual Edition 2011. In a blind tasting the judges awarded us 4 Stars and provided these mouth-watering tasting notes for our 2009 Shiraz:

“Rustic, smoky nose with subtle chocolate complexity. Firm, fragrant palate with dark cherries integrated with cedary oak and medium tannin weight.”

Wine Club

Our Wine Club rules have remained unchanged from 2010. So you can still get 10% discount on your first case, 20% on the second case and an impressive 30% on the third case purchased each year. Why not get together with family or friends and take advantage of these great discounts? For details on the wine club please visit <http://www.twistedgum.com.au/page9.html> or send us an email at info@twistedgum.com.au.

Cheers!

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