



Twisted Gum

NEWSLETTER – WINTER 2011

I was planning to write this newsletter earlier this week, but it took a few days for my fingers to thaw out after a cracker frost up here on the mountain! It was an arctic minus seven degrees on the morning of July 12. Michelle threw on her coat and beanie and bravely headed outside with her camera at 7am and snapped dozens of spectacular photos of the beautiful white carpet on the grass and ice clinging to the vines and trees. The photo below is taken looking down our driveway as the sun peeps above the hills to the East. If you have stayed in our cottage over spring or summer you will barely recognize this as the same driveway that is normally bordered by vibrant green vines and rose bushes in full bloom.



A heavy frost along our driveway

In the Vineyard

Winter is pruning time in the vineyard. Michelle and I started pruning last week. It takes many hours to hand prune three hectares of vines, but the two of us prefer to prune all the vines ourselves. This is because pruning is so crucial to determining fruit load and hence the quality of the grapes obtained. We prune our vines so that there are only a limited number of spurs on each vine so that we obtain a yield of approximately four tonnes of grapes per hectare. When you compare this to the yields of 25 tonnes per hectare that some of the larger irrigated vineyards in the Riverland aim for, you can see why our wines have such an impressive intensity of flavour.

In the Winery

The 2011 Pink Moscato was bottled last week. It is the first of our wines to be bottled each year because it is a wine style that is best bottled young and fresh to preserve the delicate aromatics. Bottling was done by hand using a small four-bottle filling unit. Michelle and I and our winemaker Andy Williams (see photo below) got stuck in and finished it all in one afternoon. Andy filling bottles, Michelle capping and me stacking. Our 2011 Pink Moscato is our best yet, with lovely aromas of fresh ripe raspberries and Turkish Delight that is sure to impress our Pink Moscato fans. With just 800 bottles made, you will be wise to grab some before it sells out like the earlier vintages.

Royal Queensland Wine Show

Our 2009 Shiraz has continued its unbeaten run of a medal in every show that it has been entered into. Last week it was awarded a Silver Medal at the prestigious Royal Queensland Wine Show. It was up against 240 Shiraz wines from all over Australia (many selling for much higher prices than ours). It was also, incidently, the highest rated Queensland red wine in the entire show. So we are rather pleased.

See us at the Ekka (August 11-20)

We will be attending the Ekka this year for the first time. Our stand will be located in the Woolworths Pavilion along with dozens of excellent food outlets and wineries. This is a great opportunity to taste some of the best food and wine in Queensland, all in one place. Michelle and I and our eldest daughter Kate will be there for the full 10 days of the Ekka from August 11 to 20, so be sure to drop by and say hi. For more information on the Ekka see: www.ekka.com.au



Andy tastes the 2011 Pink Moscato prior to bottling

South Bank Regional Flavours (July 30 & 31)

We will be at South Bank Regional Flavours again this year. There will be almost 100 stallholders, featuring wine, cheese, bakery products, fruit and vegetables, nuts, jams and preserves and lots of other goodies. Come and see stalls from the Granite Belt, Scenic Rim, South Burnett, and all over. Michelle will be at the Twisted Gum Wines stand, ready to tempt you with tastings of some of our newly released 2011 wines. For further information on South Bank Regional Flavours see: www.regionalflavours.com.au

Jumpers and Jazz Festival in Warwick (July 31)

We are excited to be involved in the 2011 Jumpers and Jazz Festival this year. It has been held each year in Warwick since 2004, and has become a must see event for fans of Jazz, cold weather and lots of fun. Musicians perform Dixieland, Swing and Mainstream Jazz throughout the festival. There is plenty of free entertainment at Sunday's Picnic in the Park, where good food and wine (including Twisted Gum Wines) will be available. So come along and say hi to me (Tim), I cannot sing, dance or play an instrument, but I do pour a mean glass of Shiraz. ☺ For further information see: www.jumpersandjazz.com

Cheers!

Tim and Michelle Coelli

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