



## Twisted Gum

### ***NEWSLETTER – WINTER 2012***

Winter in the Granite Belt is something truly special. This morning we awoke to a lovely blanket of icy white frost on the ground, with the mist rising off the dam framed by the eerie beauty of the bare grapevines in the soft pre-dawn light. The cold morning air stings your face as you sneak outside to grab some wood for the heater. Then the sun peeps over the trees from the East and within ten minutes there is a transformation, as the warmth of the sun streams into our front windows and warms the house and our spirits. There is something about living in a place with four distinct seasons that makes you feel truly alive!

We have had a hectic winter this year. The cottage has been full every weekend and many mid weeks too. We have been getting lots of return guests and also many people who have come on the recommendation of friends and family who have stayed with us before. This has meant lots of hard work cleaning and firewood cutting for us – but it is great to see so many happy people enjoying our little piece of heaven up here.



*The Coelli girls – Kate, Emily and Lauren enjoy the winter sunshine and the view from Flat Rock*

We have also been busy updating bits and pieces in the cottage. We have sanded back and stained the outdoor setting, so it now looks like new again. Plus we have added a new flat screen TV and a DVD/CD/iPod stereo player. We have also put a new comfy bench seat in the sun room so people can sit and read a book and enjoy the lovely warmth of the winter sun.

#### **New Wine Releases**

We have released two new wines this winter – our 2010 Shiraz/Cabernet Sauvignon and our 2011 Semillion/Verdelho/Chardonnay. They are both fabulous fruit-driven wines. The 2010 Shiraz/Cabernet Sauvignon is deep inky purple in colour with fresh blackberries on the nose and a lovely long palate of black cherries and dark forest fruits. This one has great structure, and will last for many years in the cellar – if you can wait that long. ☺

Our 2011 Semillion/Verdelho/Chardonnay is a classy fresh white wine, with the fresh tropical fruit flavours of the Verdelho providing a wonderful full palate, the Semillion contributing a nice touch of acidity and the Chardonnay rounding it all out with a long satisfying finish. We released this wine at the South Bank Regional Flavours in July, where it was a favourite of many who visited our Twisted Gum Wines stand.

## **In the Vineyard**

Michelle and I have been busy with pruning throughout July. We have three hectares of grape vines to prune. This does not sound like a lot, but it equates to approximately 10km of trellis rows, with a vine every 1.8 metres on average. Each vine takes approximately two minutes to prune – so I will leave you to do the maths! But we do enjoy pruning. With the warm winter sun on our backs, we move slowly from vine to vine, deciding how best to shape each plant and each year we enjoy seeing how the vine



*The new solar panels sit snugly next to the olive grove  
and the cabernet block*

has responded to the mulching and careful pruning in recent years. The vineyard is now almost unrecognisable from the stressed and struggling vineyard we purchased five years ago, when over 20% of vines were dead and weeds were higher than the vines themselves in many places. It is so rewarding to see how our hard work is now paying off in terms of a healthy vineyard and some wonderful wines.

## **Solar Power**

In May this year we added 8 Kw of solar power, so Twisted Gum Vineyard now has 10 Kw of solar power installed. The main house is supplied by a 5 Kw ground-mounted system while the cottage and insulated wine storage shed is served by a 5 kw system on the shed roof. With a total of 10 Kw of solar power, we will now be net producers of electricity at Twisted Gum Wines!

## **Tim Coelli has success at the European Association of Wine Economists Annual Conference**

I do not like to blow my own trumpet, but Michelle has insisted that I mention my recent success in Europe. In June this year I attended the Annual Conference of the European Association of Wine Economists in Dao in Portugal where I received the award for the best research paper at the conference (I was a Professor of Economics at the University of Queensland prior to us coming to Twisted Gum Vineyard). The title of the award winning paper was “The Technical Efficiency of Wine Grape Growers in the Murray-Darling Basin in Australia”, which was a joint work with Orion Sanders from the Australian Bureau and Agricultural and Resource Economics (ABARES). For more information please see the link to the article in the *Southern Free Times* on 14 June 2012 from our [In The Press](#) web page.

## **Twisted Gum Wines at the Ekka (August 9-18)**

We will be at the Ekka again this year. Our stand is easy to find – it is located in the Woolworths Pavilion right next to the main stage. So be sure to come along to say hi to Michelle and Kate (our eldest daughter) and myself and sample some of the goodies from dozens of excellent food outlets and wineries from across Queensland. For more information on the Ekka see: [www.ekka.com.au](http://www.ekka.com.au)

Cheers!

*Tim and Michelle Coelli*

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