



Twisted Gum

NEWSLETTER – WINTER 2017

Winter came a little late this year but when it did arrive it put on a good show! The last half of July was nice and frosty with 11 consecutive nights below zero, with a lowest temperature of minus 6 putting on a fabulous display of ice and frost. Our wood fire has been on non-stop for a few months now and we must confess that a warming glass of red or two has been consumed at times – for research purposes only of course! ☺



Our First Rosé Released!

It has been ten years now that we have been making wine at Twisted Gum Wines. How the time has flown! To celebrate this milestone we have decided to release our first ever Rosé wine! This is a lovely crisp dry Rosé made with 100% Shiraz grapes from the vineyard block in front of our house. This wine features a wonderful textured palate of fresh ripe raspberries and red cherries, a hint of spice and a clean savoury finish. This is not a big complex wine. It is elegant, fruit driven and very refreshing. A perfect wine to share with good friends on the deck as summer approaches.

Michelle and I have long been keen to produce a dry Rosé at Twisted Gum Wines. Our inspiration is derived from the fabulous dry Rosé wines of Provence in the South of France. We have very fond memories of times spent in Provence, indulging in a glass or two of the local Rosé along with a plate of local olives and roasted peppers on a shaded terrace on a sunny afternoon. Sometimes simple pleasures such as these are also the best ones. ☺ There are definitely more prestigious wine regions in France, such as Bordeaux and Burgundy, which make more serious wines. However, the Rosé wines of Provence are something special. They are fresh, lively and unpretentious. We have made our 2017 Shiraz Rosé with these aims in mind. And we have priced it at just \$22 per bottle so that you can enjoy a glass or two with good friends this summer without damaging the wallet too much. ☺

Feathered Friends

I love this photo below of Kookaburras in our vineyard. It was taken a few weeks ago on the afternoon we finished pruning the Shiraz block. We had only just left the vineyard for a few minutes and the Kookaburras and Magpies were in there in force, munching away on beetles, grubs and anything else they could find for dinner. The birds play such a key role in what we do here in our vineyard. In the 10 years we have owned Twisted Gum Vineyard we have never applied any chemical insecticides at all. Not even last year when the extra rainfall brought swarms of butterflies and moths into the vineyards of the Granite Belt and the grubs and caterpillars were in large numbers throughout the vines. We had full confidence in these fabulous birds who did a wonderful job – and got nice and fat in the process!



Toowoomba Carnival of the Flowers

Come join us at the the Food and Wine Festival at the Toowoomba Carnival of the Flowers this year on 15-17 September 2017. It is always an excellent event, involving dozens of local wineries and foodies and some amazing music, including The Paper Kites, The Angels, Daryl Braithwaite and much more! We will be at our Twisted Gum Wine stand in the park again this year, so be sure to drop in and say hi before grabbing a meal and a glass of wine and enjoying the fabulous entertainment. For more info see:

<http://tcof.com.au/events/ergon-energy-food-wine-festival/> and

<http://tcof.com.au/events/heritage-bank-live-concert-series/>

Cheers!

Tim and Michelle Coelli

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