



**WHISKEY GULLY WINES**  
FINE WINES FROM QUEENSLAND'S GRANITE BELT

## PLUCKERS' PLANET

Pleasure in these strange times



Dearest Pleasant Pluckers

Recently, an old friend, Terry Clark, visited from Tasmania, prompting the arrangement of a surprise music do for him at the homestead to reunite with his (and our) old mates from up this way.

Coinciding with loosening of Covid-19 strictures, allowing us to have a suitably distanced gathering of 20 or so people, it was a breath of fresh air on a beautiful evening to once again enjoy the resonance of music, sip wine, snaffle beef burgers and... well, sip more wine.



*It was brilliant to once again experience Terry's insightful songs and earthy voice*



*We introduced him to the district's new musical stars, the wonderful Emma and Jennie of Nine Year Sister*

It was a lovely night and, as we contemplated a difficult year drawing to a close, we resolved to have more live musical events in the New Year and banish the Covid blues. We'll let club members know about "happenings" (remember them?) and we'd love to see you here.

An urgent need to re-stock and, thus, bottle our 2019 and 2020 wines delayed our November Christmas Six-Pack and this newsletter. Wines, you see, will not be hurried.

Finally, in October we bottled three new reds and, in December, finished a Blanc du Blancs sparkler, which made its way back from disgorgement at Petersens. Another two white wines - a 2020 Beverley Chardonnay and 2020 Colombard - were also bottled in December.



*Restocking is almost complete*

Down the track we have another sparkling wine, which will stay on lees for a couple of years, a light red wine due next year along with a 2020 Montesquieu Malbec and 2020 Parliamentary Blend (Shiraz Malbec).

You will get to taste these reds in the April/May pack.

### What's in the Pluckers' Christmas Six Pack

Possibly the only good thing about drought years is that small, dry harvests tend to produce interesting wines. 2019 and 2020 vintages were such years. Note that some wines in the pack (identified) are newly finished and will benefit from resting for two or three months, if you can be that disciplined. Otherwise, buy more later!

#### 2018 E.B. Reserve Sparkling Blanc du Blancs

Peaches and cream in this delicious blend of Chardonnay and Colombard. Shaping as a very classy drop after nearly two and a half years resting on lees. It was disgorged in early December. The wine is already drinking beautifully but, ideally, it should be left alone for a month or so.

#### 2019 Black Rod Shiraz

While not as noticeably dense as some earlier vintages, this Black Rod has a velvet, blissful mouth feel; great chocolate and earthy characters among the firm berry and plum flavours, and excellent balanced oak. Drinks well already and will be stunning in a couple of years.

#### 2019 Reserve Cabernet Sauvignon

Like most of our Cabernets, this Reserve has tight structure and intense berry fruit. Choc-mint and charray oak here on a long, lacy palate. Long finish with perfumed oak. Drinking well but will further define over the next twelve months and beyond.

#### 2019 République Red

2012 was the last time we released a République Red, a blend of Cabernet Sauvignon and Shiraz. Medium-bodied and already very approachable, we're pleased with its brightness and raspberry/beetroot characters. It will mature and deepen with cellaring.

#### 2020 Beverley Chardonnay

Fig and melon characters and a hint of truffles. Light and refreshing and definitely a summer lunch tippie. It is our first ever low alcohol chardonnay and quite different from our usual style. Wine Club members receiving this just a week after bottling are advised to put it away for a couple of months to let it settle.

#### 2020 Bon Blanc Colombard

We should call this "Old Reliable". The usual slightly sweet tropical fruit up front on a foundation of cut green apples. A popular summer wine familiar to most of you. Enjoy! Newly bottled so, also, put it away for a while.

Club members can order more from our web site through the club page: [www.whiskeygullywines.com.au/wine-club](http://www.whiskeygullywines.com.au/wine-club)

## Wine tastings resume

We are re-opening for wine tastings starting Christmas and the New Year. We've gathered something of a reputation for the way we conduct wine tastings...

Long before the Covid strictures we decided that when people come, we'd sit them down and do structured sampling of our wines, with commentary on individual wines, winemaking and our philosophy re these things.

It proved popular, particularly so when Covid lockdown ended and people came here in droves. So much so, in fact, that by October we ran out of all but two of the then current vintage wines and decided to stop tastings while we bottled and re-stocked. Which we've now done. Yay!!

## The Vines

It was blissful to see rain. Unlike coastal folks, we missed the really big numbers but over two weeks in December more than 80 mm fell, which is better than a kick in the pants.



You can see how well the vines responded - beautiful healthy leading tips and lush foliage.

A frost we experienced in October dictated we'll have a small harvest but we'll settle for quality any day.

Rain before Christmas generally assures us of healthy berries that make for very tasty wine. At right is how it looked in November. Great for sunsets but boy, was it dry!



*"Peaches & cream" the label says...  
...and it's right.  
The E.B. Reserve sparkles is a top drop*



## The new menu



When we paused wine tasting sessions in September, we reopened the restaurant for lunches on Fridays, Saturdays and Sundays.

*French-style home-cooked pork & veal terrine featured as an entree on our Spring menu*

The Summer menu, at right, is proving popular and we plan to keep this going throughout the season. Do come and join us. Bookings are essential.

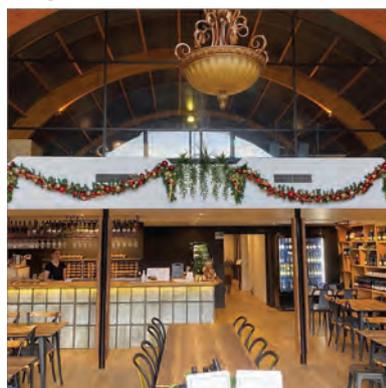
As of the New Year our wine list will include the new releases and we'll add a couple of museum wines as well for those who want something extra special. Music will abound.

Menu, Summer, 2020
<b>Formule:</b> Entree + Main or Main + Dessert - \$45; Entree + Main + Dessert - \$60
<b>Entree</b>
Cauliflower gougerie with prosciutto, date and WGW cabernet jus
Pea and mint dip with goat cheese and radishes (GF)
Coriander mushrooms in wonton wrappers with sweet chilli sauce
Duck and venison sausage with braised red cabbage and toasted hazelnuts
<b>Main</b>
Guinness and honey-glazed leg ham with salad niçoise (GF)
Slow-cooked lamb shoulder with roast apple chutney and mixed herb salad (GF)
Grilled eggplant and broad beans with goat cheese and mustard vinaigrette
Spice-crusted roasted chicken with green lentils and tahini sauce (GF)
<b>Dessert</b>
Granite Belt Peach Melba with raspberry sauce and ice cream (GF)
Short crust citrus tart with rhubarb sauce and whipped cream
<b>Extras</b>
Focaccia bread - \$8 Vegetable plate - \$10 Garden rocket salad \$10

## The Barrel at Clouds Vineyard

If you're on the Sunshine Coast this summer, give yourselves a treat and drop into The Barrel at Clouds Vineyard on the Landsborough-Maleny Road up in the mountains.

They carry Whiskey Gully Wines and have great eats as well as spectacular views of the Glasshouse Mountains. We'll bottle a new light red for them in the near future.



*In the dog house again. Having charged off premises three times in two weeks a new training regime is in place. Torture hasn't been ruled out.*

