



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

## PLUCKERS' PLANET

"Be wise and taste" - John Milton



Dearest Pluckers

In March the landscape assumes an autumnal hue as we begin the annual harvest in earnest.

A few weeks ago we thinned the colombard of excess crop. It didn't go to waste. It was sold for verjus production. We've also harvested the chardonnay.

Thanks to all the Pluckers and pro's who helped get the grapes in. The rest of the vines are now in full canopy, ready to give up their abundant fruit as the sugar levels and flavours climb.



*2014 Yes Minister is included in the Pluckers' Six Pack*

The Autumn Pluckers' Six Pack will be delivered in the next week or so and we hope you'll be delighted with the two whites and four reds we have chosen.

The pack's value is enhanced considerably by the inclusion of a bottle of 2014 Yes Minister Cabernet Sauvignon/Malbec, one of the best wines we've made.

The other reds are: 2012 République Red, 2014 Division Bell Shiraz, 2013 Piazza Red Shiraz. The two whites are the 2015 Bon Blanc and 2014 Beverley Chardonnay.



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

#### 2014 Yes Minister Cabernet Sauvignon/Malbec

Some of you will know we made just 13 cases of Yes Minister. It retails for \$110 per bottle (\$1000 per case). It is rich and elegant; long and soft with blackberry aromas and hints of (Ministerial) leather and French oak. A richly integrated palate lingers on a velvet finish.

#### 2014 Division Bell Shiraz

Elegant, ripe fruit in a medium-bodied setting. Aromas of raspberries, perfumed oak and leather. The palate has excellent length with subtle earthy flavours and savoury tannins on the finish. Drinking well now and perfect for the coming winter.

#### 2012 République Red

This blend of cabernet sauvignon, shiraz (and the merest tad of chardonnay) is drinking superbly. It is big and juicy with aromas of liquorice and the earth. Ripe blackberry flavours converge with complex tannins and a long, satin finish. A complete package.

#### 2013 Piazza Red Shiraz

The lightest of our reds, Piazza is styled after the wines local Italians like to make up this way. Un-oaked and with naturally sweet fruit, it has fragrances of lifted spice and cut flowers. A perfect verandah wine.

#### 2014 Beverley Chardonnay

Citrus characters and aromas of pears and figs; generous and with sweet fruit that finishes long, dry and buttery. It is well matched with light savoury foods and has enough clout to be satisfying year round.

#### 2015 Bon Blanc Colombard

The wine is a big hit with people who like aromatics such as sauvignon blanc, semillon and viognier. Cut apple flavours characterise colombard but pears and faint pineapple aromas are also present. The palate is clean and sophisticated with a sweet start and dry finish.

With free freight (to South East Queensland) and the Yes Minister included the pack is hugely discounted. So we hope you enjoy the wines and appreciate the value.

Cheers

John & Denice

*Thanks to those who helped us thin the colombard in January, including Michael, Kamala and son Tim. Shirley helped a bit too... in that sort of unhelpful way*

## What's on

### Harvest Dinner - April 29

Our Pleasant Pluckers Wine Club Harvest Dinner will be held on Saturday, April 29 (the Labour Day long weekend).

Current and prospective wine club members are invited. We'll have a slap up four course meal with matching wines. The menu isn't finalised but John's working on something special.

**Cost** Members: \$85; non-members \$100. Wine included.

**Time** 7pm for 7.30pm

Open day on Sunday April 30. For any members who'd like to return on Sunday morning, John and Denice will conduct a tour of the property, including the kitchen and the vineyard starting 10am.

For bookings call Denice (07 4683 5100) or email [denice@whiskeygullywines.com.au](mailto:denice@whiskeygullywines.com.au)



*Liquidambar in May*

### Grazing the Granite Belt - May 13/14

If you've never experienced "Grazing the Granite Belt" then it is time you did.

Over the three years the event has run, we've received rave reviews from those who have purchased grazing tickets and bussed their way around the region's wineries, sipping, supping and generally having a great time.

Grazing is for food & wine lovers. This year it is being held on Saturday and Sunday, May 13/14. Buses will head from Stanthorpe and Ballandean on the circuit of participating wineries which, of course, includes us.

Meal tickets and wine tickets in the package entitle holders to gourmet dishes, each of them matched to particular wines. Included are bus fares on Saturday and 'Breakfast with the Winemakers' in the park on Sunday. It's great value.

Food and wine are what we do at The Gully and we'll throw in as much entertainment and fun as Lee Williams and John Arlidge can dream up.

Purchase tickets through Facebook - search for 'grazing the granite belt'. Or contact us and we'll arrange it.

#### ~ Granite Belt Grazing 2017 ~

##### Tapas

Ironbark smoked babaganouj with olives and house-made flatbread. Wine: 2014 Beverley Chardonnay

Fresh snapper and mushroom puff pastry pie with parsley sauce. Wine: 2015 Bon Blanc Colombard

Gravadlax of salmon with Dijon mustard and dill sauce. Wine: 2016 Betty's Block Colombard

Beetroot and feta muffin with garden rocket and walnut salad. Wine: 2015 Montesquieu Malbec

Grimaud duck pithivier with minted peas. Wine: 2012 République Red

Grilled venison sausage with caramelised onions. Wine: 2011 Upper House Cabernet Sauvignon

##### Desserts

Strawberry meringue roulade with freshly whipped cream. Wine: 2006 Nectar Late Harvest Colombard

Pear upside down cake with vanilla ice cream. Wine: 2006 Nectar Late Harvest Colombard

~ Dishes: \$10 or 1 food ticket ~  
~ Wine matches: \$3 or 1 wine ticket ~

### Schmoozic Afternoon - Sunday May 14



*Ah, we were so young...  
...in that old kind of way*

To make the Grazing weekend even more tuneful we're holding a Schmoozic afternoon Sunday. Lee and John will orchestrate festivities with local musicians and maybe some imports too.

The Grazing Menu will apply and wine will be abundant. No bookings, just turn up (from midday). If you'd like to perform, bring an instrument and we'll find a spot.

*"If music be the food of love..."*

Published by Whiskey Gully Wines ©  
25 Turner Road,  
Severnlea, Qld 4380  
[www.whiskeygullywines.com.au](http://www.whiskeygullywines.com.au)

