



WHISKEY GULLY WINES
FINE WINES FROM QUEENSLAND'S GRANITE BELT

PLUCKERS' PLANET

"I cook with wine, sometimes I even add it to the food." - W.C. Fields



Dearest Pluckers

It's amazing the hue two longish trips away put on existence: a mountain village in Tuscany from whence we roved and began love affairs with Vermentino and Vinsanto; and, later, a couple of weeks relaxing on Moreton Island where we sampled a few of our museum stocks in between digging the you-beaut-ute out of sand bogs.



Lanciole

Then it was home to a dry and sedate start to the growing season, followed by lots of rain and massive spring growth. We've been slack about newsletters and things since we've been home but... well, we've been busy finishing and bottling new wines, six of which make up our Pluckers' Spring Six Pack.

Most of our new wines are from the 2016 vintage and we are really happy with them. It was possibly our best year to date, in fact, so it's a great pack.

Note that the 2016 Reserve Chardonnay, non-vintage Betty's Block Colombard and the 2016 Montesquieu Malbec are pre-releases. If you enjoy them and would like to purchase some straight away, we'll be happy to do that exclusively for Club members.



Jordi, an Italian backpacker - a giardiniere (gardener) back home - has been helping in the vineyard

What's in the Pluckers' Spring Six Pack

Betty's Block Colombard

Crisp acid balances aromas of cut apples and passionfruit. It is a playful, fruity aromatic which makes extremely easy drinking as its popularity indicates.

2016 Reserve Chardonnay

We are so happy with this wine. Beautiful French oak superbly balances vanilla, peach and almonds on the nose and figs and creamy yeast on the palate. It is chichly elegant and will only get fuller and better with time.

2016 Yes Minister Cabernet Sauvignon/Malbec

A big and rounded drop which, in addition to the ripe mulberry, cassis and hints of leather we describe on the label, is developing a juicy black cherry flavour. Young, fresh and beautiful at the moment, it will cellar for many years... if you let it, that is.



*2016 Yes Minister
New wines and
a new guitar*

2016 Parliamentary Blend

A new blend for our stable of wines utilising the vineyard's now mature Malbec vines. Roughly 40% Shiraz, 40% Cabernet and 20% Malbec with American oak influence. You be the judge but we think it's a beauty.

2016 Montesquieu Malbec

In its third vintage, our Malbec again shows a charming perfume of mullberries, this time with a hint of cherries. There's a little more oak influence this time and the result is an attractive medium-bodied wine with distinctive light berry flavours.

2016 Black Rod Shiraz

Our best Black Rod yet and we've slightly altered the style by switching from dominant American to dominant French oak. It is dense yet elegant with complex aromas of spice, liquorice and ripe berries.

It is early days for these wines. We'll put a few of them into shows over coming months. We hope you enjoy them and find them good value.

Cheers

John & Denice

What's on

Harvest Dinner - April 28

Our Pleasant Pluckers Wine Club Harvest Dinner will be held on Saturday, April 28, 2018. It's your night so put it in your diary.

Current and prospective wine club members are invited. We'll have a slap up four-course meal with matching wines.

Cost Members: \$95; non-members \$120. Wines included.

Time 7pm for 7.30pm

For 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



*Chardonnay bunch in flower.
By April it will be wine*

The joy of antiquity

Medieval and renaissance Italy got us thinking of ancient things and how best to enjoy them.

We sampled the delights of Venice, Florence and Lucca; witnessed the loving labour necessary to produce the finest prosciutto and parmegiano. We drank bronzed Vinsanto beside racks of rush mats on which, more than 15 years earlier, the grapes that made it dried for seven months.

The Sauvignon Blanc, Colombano (also known as Verdae), Trebbiano and Vermentino berries would have been unrecognisable by the time they were soaked then pressed and fermented in French oak puncheons and rested on lees for two years.

Vinsanto's characteristic deep golden colour would have been developing when they were racked and transferred to 80 litre former whiskey barrels for a further ten years maturation.

Post bottling, the winemaker clearly felt the wine could would benefit from a couple more years rest before being made available to the public. Sigh!



The dark delights of Vinsanto at Fattoria del Teso, Montecarlo, Tuscany

Our own efforts seemed so simple, almost easy, by comparison. Or at least they did until we got home and started the new season. A bond of excellence at all costs exists among winemakers: we are romantic fools.

The experience prompted us to revisit some of our oldest museum wines and think about how those had been made and about the efforts of so many (including several

Pleasant Pluckers) to establish the vineyard.

When we sampled some of our 1999 and 2000 wines we concluded even those closed with corks had held up remarkably well over the years.

It would be a good idea, we thought, to do occasional vertical tasting gatherings, comparing one or more newer vintages with their aged siblings.



Off and running on the journey to antiquity

So far we've done two of these. The first was a tasting of our 2012, 2005 and 2000 Cabernets with the Granite Belt Wine Society.

At a lunch for the Brisbane Wine Guild we tasted our 2015 Reserve Chardonnay and the 2003 Beverley Chardonnay, followed by the 2002 and 2012 Reserve Cabernets and then, with dessert, the 2005 and 2006 Nectar Colombards. Food was matched to the wines.

All of the above were in excellent condition with older wines drawing applause. The chardonnays held up remarkably well, deepened in colour and flavour by the years. The 2000 Upper House Cabernet Sauvignon remained rich and full flavoured with beautifully integrated oak. Probably the pick of them was the 2005 Upper House Cabernet Sauvignon, no longer a pup, yet with many good years ahead.

We plan to revisit our Shiraz wines soon in the same way.

If you would like to organise a group of 10 or more for such a tailored tasting and meal, then please contact us and we'll put a proposal together. It's great fun and a rare experience - for us too!