



WHISKEY GULLY WINES
FINE WINES FROM QUEENSLAND'S GRANITE BELT

PLUCKERS' PLANET

And the rain it raineth every day



Dear Pleasant Pluckers,

At the time of writing a shower scuds in from the south west, ensuring the average rainfall on the Granite Belt since winter maintains a healthy one inch per week. The grass is emerald green, vines twist to the sky, and the limbs of the apricot trees drag the ground under the weight of wet leaves. What a welcome change it all makes.

Not even a couple of frosts last month dented the urgent rush of life and, were it not for the Glasgow COP 26 argy bargy, we could believe all is well on Mother Earth.



Left: Coreopsis dancing in front of the vines. Right: Chardonnay doing its thing, reaching for the sky

The past three years have seen low yields so we're hoping the 2022 vintage will get us back on an even keel.

Meanwhile, a relentless procession of holiday-makers to the cellar door and our bush cottages keeps us busy and diminishes wine stocks daily. We're running short again.

To prolong stocks into the New Year, we've decided to close the cellar door and restaurant during December and January. It'll give us a welcome break too. Fear not, you will still be able to purchase our wines on-line or by calling us. Our cottages will also operate throughout.

Most of the 2020 wines plus a couple of 2021 whites are now bottled and some feature in the Pluckers' Summer Six Pack.

Note that we would normally release the 2020 reds later than this, to allow them time to settle down. However, needs must, as they say. If you are able to, we recommend you leave the 2020 Montesquieu Malbec and 2020 Parliamentary Blend in your cellar for six months or so, or, failing that, for at least a few weeks.

The rest are in good form already, including a special treat: last year we found a stash of 2006 Black Rod Shiraz in a corner of the cellar. We've included a bottle in this pack. It's appropriately spicy and generous.

What's in the Pluckers' Summer Six Pack

2021 Bon Blanc Colombard

Sweet start, dry finish, as always. Delicious pineapple/passionfruit highlights; pear and a touch of cut green apple on the palate with a lively crisp acid finish. A perfect match for seafood, particularly reef fish, and mild Asian dishes.

2019 Reserve Cabernet Sauvignon

This has hit its straps. Elegant berry notes plus choc mint characters and charray spices. A complex wine. Still just a babe but it has rounded out and the blackberry palate is lovely and soft. The French oak does good things on the finish and it is developing a charming silkiness.

2006 Black Rod Shiraz

It's amazing what you find when you've been shipping wines into and out of a cellar for 22 years. Somehow a sizeable quantity of 2006 Black Rod Shiraz got socked away in a corner and forgotten. The label understates the wine. It's a spicy and juicy drop. The American oak is evident and it maintains hints of olives and prunes. Beautiful, we think. Drink now.

2020 Beverley Chardonnay

Quite a timid drop compared to our usual chardonnays but interesting and succulent nonetheless. Fig and melon characters and a hint of truffles. Traces of stone fruit on a dry palate. Lovely, smooth French oak and a lingering, buttery finish. Oysters and salmon are perfect partners. Also chicken, eggs, pasta al funghi.

2020 Montesquieu Malbec

Medium-bodied and purple in colour. Blackberry and confectionary characters on the nose; sweet mulberry and cherry on an otherwise savoury palate with balanced American oak influence. It needs time to develop. If you are able to, salt this away somewhere safe for a few months and let it settle down.

2020 Parliamentary Blend (Shiraz/Malbec)

Pepper, spice and blackberry aromas, also interesting earth and leather notes. Medium weight. Textured, savoury palate of restrained briar and mulberries. American oak shapes the finish. As with the Malbec, this wine needs time to develop so put it away for a while. When winter comes, try it with roast lamb or beef, or, better still, a cassoulet with lamb, duck and Toulouse sausage.

To claim their Club discount, members should order wine from our web site through the club page:

whiskeygullywines.com.au/wine-club

WGW pics



Apricot blossoms were spectacular this year but then a frost descended at precisely the wrong time, so the apricot trees, visible at far right, have precisely zero fruit on them. Note how heavy the foliage is in this rainy year.

Another 35 mm in the gauge this morning. The place has never looked better.



Autumn and winter were pretty awesome this year, too.

Left: An early frost captured the Chinese Pistachio's colour.

Right: Then winter set in, with its silent beauty.



Liquid sunshine

Late spring/early summer is a great time for watching nature do its thing. Every type of tree and plant seems to do stuff their own way. Grape berries form after flowering. Then the flower caps fall off and the berries beneath grow initially by a process of cell multiplication, powered by photosynthesis. At veraison, when the berries change colour and soften, cell multiplication ceases and cell expansion begins. The berries begin to ripen and build up natural sugars and tartaric acid. Winemakers look for developed flavours and a balance of sugars and acid. Wine really is liquid sunshine.



Chardonnay flowers. The hard green caps from which the flowers protrude will soon fall and berries will form.

Sunday Schmoozic at WGW

Our Schmoozic Club meetings, held every third Sunday of the month, have been blessed with terrific performances recently and they are becoming very popular. In November (Nov. 21, 2pm - 5pm), we'll be featuring The Goodwills, who are a fine Warwick-based folk group.

Other wonderful recent performers were Joel Anthony, who charmed us with original songs played and sung with great skill; and Curates Egg, a brilliant and amusing duo made up of Sue Wighton and Gerry Ansell. Everyone is welcome. Entrance will cost you a five dollar donation towards club activities. So, if you are coming up, check our Whiskey Gully Wines Facebook page for details and please join us.



Curate's Egg - Gerry Ansell and Sue Wighton.



Joel Anthony is a bright new talent.

On-line sales

During our December/January break, on-line sales will continue. Freight is free for many purchases. Go to [whiskeygullywines.com.au/our-wines](https://www.whiskeygullywines.com.au/our-wines). Club members please contact us directly to ensure you claim your members' discount.

Purchase our wines on-line: <https://www.whiskeygullywines.com.au/our-wines>