

PLUCKERS' PLANET

Pleasure in these strange times



Dearest Pleasant Pluckers

Economic Update: Cellar door closed for wine tastings; accommodation open but empty; restaurant closed; most expensive vintage ever because of drought. Just as well we're optimists, right? Sigh!



Fran Futter and Megan Berlese with a bin brimful of Malbec grapes picked early April

On the plus side, we have our health and most of our sanity, as have our customers that we know of. So, it's time to reinvent ourselves.

Lockup means people are cooking at home. Hmm. As it drags on we're all becoming inventive, cooking gourmet meals and even sharing them with friends over Zoom or FaceTime (Smellyvision would be good).

People have discovered there's no need for an expensive restaurant to enjoy brilliant meals. Home-cooked is much cheaper. Bonus! You can BYO wine with no corkage. Bonus!



So, why not match the best home-cooked meal you've ever created with the best hand-made elixirs Whiskey Gully Wines can craft? Serious, go for the top shelf, your best meal ever will still be miles ahead on cost. Let us know what you are cooking and we'll suggest the perfect match. Treat yourself to home delivered premium wines. We'll deliver any number of bottles you want to your door at cellar door prices PLUS, freight will be FREE OF CHARGE for deliveries of six or more bottles to South

Naturally, Pleasant Pluckers Wine Club members will in addition receive their member's discount.*

* members should order via email or the Club page www. whiskeygullywines.com.au/wine-club to ensure their discount.

East Queensland.

What's in the Pluckers' Autumn Six Pack

Thanks for belonging to our Club. We're going to reward members who introduce new Pluckers. So, if you nominate someone who then joins the Club, we'll include an extra bottle of one of our best wines, free-of-charge, in your next Club six-pack.

These are difficult times and we thank you deeply for your loyalty.

2018 Upper House Cabernet Sauvignon

This wine has settled into Bordeaux-style elegance. It's complexity of blackcurrent, coffee and chocolate aromas with sweet berry fruit on a generous palate is just lovely and balances perfectly with the Latour oak. Savour and enjoy.

2018 Division Bell Shiraz

The Shiraz has relaxed nicely. As our naming tradition suggests, this is a medium-bodied shiraz, full of plummy fruit and spicy aromas. Note that it is currently a "Special For These Strange Times" on our website. Just \$18.

2017 Piazza (Shiraz/Malbec)

Built as an easy drinking verandah wine, the '17 Piazza red combines spicy Shiraz and juicy Malbec. A great accompaniment for barbeques and roasts with sweet fruit and restrained oak. Super-smooth and tasty.

2016 Parliamentary Blend (Shiraz/Cabernet/Malbec)

Ageing beautifully, our Parliamentary Blend is as popular as ever. The Malbec content, though just 20%, made this an instantly drinkable wine. Now, with a bit of age, it is softer and silkier than ever. Big fruit, savoury American oak... nothing better.

2017 Reserve Chardonnay

We love Granite Belt chardonnays and believe they hold their head up anywhere in the world. This one has developed into a beauty and shows characters which exemplify the variety. Lovely truffle notes and melon along with good acid balance and typical Granite Belt minerality. A beauty.

2019 Bon Blanc Colombard

As always, a wine to surprise. It combines firm acid with tasty fruit; yin and yang, we always feel. Pear and apple aromas, also honeysuckle and lemon blossoms. Lovely textural qualities and a well balanced finish.

We hope you enjoy the selection and the newsletter. Members can order more from our website through the club page: www.whiskeygullywines.com.au/wine-club

Harvest 2020

Actually, it's not over yet. At the time of writing we are awaiting Block 5 Cabernet Sauvignon to fully ripen before we pick.

However, the whites and the other reds are off. We began with Chardonnay and Colombard way back when we didn't have social distancing. That's a magnificent couple of bins of chardonnay at right. Very clean fruit which is now a very promising wine.

> At right, our Chardonnay pluckers - (back row) Fran, Brian, Melody, Gaye, Bill; (foreground) Glen, Sandy and Paolo





Come the Shiraz and Malbec harvests in March and April, we were spread out according to distancing rules. Sadly, one of the other safety measures we undertook was to do away with inviting Club Pluckers to come and help us. Travelling from Brisbane and the coasts didn't seem a viable idea. We still had fun, but not as much fun.

The Malbec mob: (rear) Fran, Leonie, Martin, Bill; (front) Morgan, Shona, Megan, Gaye

Our Partners @ Clouds The Barrel



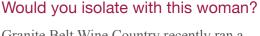
Our partners at Clouds the Barrel up at Maleny have likewise re-invented themselves for the near future.

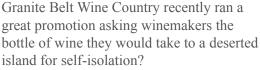
They have a fabulous phone-in and take-away menu for locals, which they will deliver to your door if you wish.

They've thought the processes through very carefully to ensure that you not only get a great meal (washed down with our Rosé, perhaps), they also have a super safe and reliable preparation and delivery process.

Look them up on Facebook: https://www. Facebook.com/TheBarrelCloudsVineyard

Well done, Michael and Sue Fallon. We are looking forward to being able to get up there again.





Denice chose 2019 Bon Blanc Colombard, of course. Only she reckons she'd need 14 bottles if it was 14 nights! She also said, "When can I start?"

https://www.Facebook.com/GraniteBeltWineCountry

What's off?

Absolutely everything, apparently. Sadly, we've had to cancel our Harvest Dinner and Open Day this year, also Grazing the Granite Belt, scheduled for May, won't be going ahead. As well, we've postponed Sunday Schmoozic Music Club meetings for the forseeable future. Sigh!



Obligatory Malbec the cat photo... in charge at home

See our website for our

"Specials For These Strange Times"

https://www.whiskeygullywines.com.au

Division Bell Shiraz and Betty's Block Colombard both \$18 p.b.

