



WHISKEY GULLY WINES
FINE WINES FROM QUEENSLAND'S GRANITE BELT

PLUCKERS' PLANET

Wine is bottled poetry



Dearest Pleasant Pluckers

Those of you who didn't experience this last parched winter at Stanthorpe probably cannot fully comprehend how dispiriting and, at times, frightening it was.

I'm pleased to say we've had around 28 millimetres of rain now that Spring is here and, while the ground remains parched, at least we have a lovely green budburst in the vineyard and gardens.



Chardonnay vines, always the first to achieve budburst

We were able to water the vines when the buds swelled and rain fell soon after, so things could be worse. Interestingly, growth of shoots is a little uneven, probably due to the drought.

But it's onward and upwards, we hope. Several things have happened recently to give us confidence. Clouds The Barrel at Maleny/Montville is now retailing our wines. It's a wonderful facility and it operates as a cellar door with tastings, sales and wine/dine events.



On the Landsborough Maleny Road, Clouds The Barrel is perfectly positioned to attract Maleny and Montville visitors



The new Cabernet

Over winter wine sales here on the Granite Belt were excellent... so much so that we ran out of several wines and decided to temporarily close our own cellar door while we rebuild stocks. The break has given us the opportunity to take a couple of short holidays, which is energising us tremendously.

We recently bottled several wines from the 2017, 2018 and 2019 vintages, and this has relieved some of the shortage. We hope you enjoy the Tasting Six Pack and the newsletter - Thanks, John and Denice.

What's in the Pluckers' Spring Six Pack

2017 Reserve Chardonnay

The vintage gave lower alcohol whites than usual and the chardonnay reflects this. We selected first year French oak for it and the result is more a Chablis style than our usual Montrachet model and very pleasing. It has lovely notes of truffles as well as melons plus typical Granite Belt minerality; lean and lovely. It won a silver medal at this year's Australian Small Winemakers Show.

2019 Bon Blanc Colombard

As usual, the firm acid and pome fruit (think pears and apples) flavour of Colombard give this wine a beguiling sweet and sour nature. Aromas of honeysuckle and lemon blossoms complete a well balanced, crisply-finishing wine which pairs equally well with delicate fish and mild curries.

2018 Clouds Malbec Rosé

Our first rosé made with Malbec, which rendered up a pleasing mid-pink colour to accompany its plum and raspberry nose and cherry/confectionary palate. It's light and juicy. The co-branding honours our new Clouds The Barrel partners at Maleny.

2017 Piazza Shiraz/Malbec

Our cheerful, easy drinking verandah Piazza red makes a welcome comeback. This time we've added Malbec to give cherry notes. As usual, it is designed to accompany a summertime barbecue with sweet fruit combining with restrained oak to present a super-smooth light- to medium-bodied red. It is hot off the bottling blocks so we recommend you leave it for a month or so before drinking.

2018 Division Bell Shiraz

Each Shiraz vintage at Whiskey Gully Wines seems to produce unique flavour combinations. The 2018 Division Bell is a medium-bodied shiraz, full of plummy fruit and with a spicy aroma hinting of cloves and pepper. Excellent mineral tones.

2018 Upper House Cabernet Sauvignon

A dark beauty. Lovely complexity of blackcurrent, coffee and chocolate aromas with sweet berry fruit on a generous palate. New French Latour oak is well balanced. Altogether a classy drop.

We hope you enjoy the selection. Retail value is \$154 so we've achieved our aim of ensuring Club members get great value. Members can order more from our website through the club page: www.whiskeygullywines.com.au/wine-club

What's on

2019 Spring Grazing the Granite Belt, November 9/10

Grazing the Granite Belt has proven so popular the wine industry decided to stage a Spring edition on November 9/10 weekend, which we are part of.

The event is for locals and tourists alike... inviting people to hop from winery to winery in coaches, sipping here and tasting there and making new friends along the way.

It is very easy to be part of: just get on-line at <https://granitebeltwinecountry.com.au/grazing/> and press 'CLICK HERE TO BOOK'. The price covers meal and wine tickets, coach rides and the Sunday morning breakfast.

Sunday breakfast is held on the bank of Quart Pot Creek next to the Vistor Information Centre. As well as breakfast and bonhomie, people go there to share experiences and pick up their wine purchases. A new feature will be a concert by superstars of the Granite Belt music scene "Nine Year Sister" who perform their own seriously good compositions seriously well.

John and his soul brother, Lee Williams, will also play a few numbers.

As well as the website, check the Grazing Facebook page <https://www.facebook.com/GrazingtheGraniteBelt>, which has lots of info plus great tips for newbies to the event about how to maximise your fun.

Whiskey Gully Wines is one of nine participating wineries. As well as food and wine, we'll also provide live entertainment, so make sure we're one of your stops. See our menu at top right.

Nine Year Sister will play at the Spring Grazing the Granite Belt breakfast. They performed recently at Whiskey Gully Wines

~ Spring Grazing Menu 2019 ~

Tapas

Sugar-cured salmon (gravadlax) with mustard and dill sauce
Wine match: WGW Bon Blanc Colombar

Mushrooms in wonton wrappers, coriander butter and limed chilli sauce
Wine match: WGW Piazza Shiraz/Malbec

Snapper and mushroom puff pastry pie with wine and parsley sauce
Wine match: 2017 WGW Reserve Chardonnay

Prosciutto with cauliflower gougère, preserved date and cabernet jus
Wine match: 2016 WGW Frosty's Rose

Pork and veal terrine with cornichon and home-made ciabatta bread
Wine match: 2018 WGW Division Bell Shiraz

Pate du foie with home-made fig chutney and bruschetta
Wine match: 2018 WGW Upper House Cabernet Sauvignon

Duck and venison sausage with caramelised onions and jus
Wine match: 2016 WGW Parliamentary Blend

Desserts

Summer berry trifle with whipped cream and raspberry coulis
Wine Match: WGW Pangloss late harvest chardonnay/colombar

Orange and almond meal cake with vanilla bean ice cream
Wine match: WGW Entente Cordiale trappé

~ Dishes: 1 food ticket
Wine matches: 1 wine ticket ~



CLICK HERE TO BOOK

If you are reading off-line, contact us and we'll sort it for you.

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Winemaker's Dinner at Clouds The Barrel

Thursday, November 14, 6 pm - 10 pm

787 Landsborough to Maleny Road, Bald Knob Q 4552

We're holding our first Winemaker's Dinner with our friends at Clouds The Barrel, on November 14. It's our new Sunshine Coast retail outlet and, as you can see, Michael and Sue and the Clouds team have done an amazing refurbishment on what used to be known as The Big Barrel.

Come and join us for a sumptuous five course meal with matching Whiskey Gully wines. Tickets are just \$100 p.p. and we are hoping lots of club members will be able to make it there.

Despite having been open for just a few weeks, the beautifully appointed cellar door is attracting attention and customers. John will take a guitar or two and he and chef Kelly Jackson will give commentary on the food and the wine.

It's mouth-watering stuff and we're hoping many of our club members and supporters can come along. But hurry, seating is limited.

CLOUDS VINEYARD

Winemakers Dinner

Thursday 14th November 2019

Dinner \$65 per person • Wines \$35 per person

Tonights Menu

Spanner crab, Avocado mousse, Cornetto's
Braised lamb, Eggplant sambal, Betel leaf
Paired with Bright Eyes - Sparkling Colombar

Jamon serrano, Boccancini, Basil,
Peaches three ways
Paired with Bon Blanc - Colombar

Snapper and Prawn mousse tempura,
pickled radish, Mirin ponzu, Yuzu mayo
Paired with Clouds - Malbec Rose

Sticky Beef short rib,
Pommes puree, Baby veg
Paired with Upper House - 2018 Cabernet Sauvignon

Vanilla bean Pana-cotta, Coffee Gel,
Butterscotch Proline, Fig, Muscat ice cream
Paired with Pangloss Late Harvest - Colombar Chardonnay

Purchase our wines on-line: <https://www.whiskeygullywines.com.au/our-wines> or call Denice on 07 4683 5100