



PLUCKERS' PLANET

"Be wise and taste"



WHISKEY GULLY WINES
FINE WINES FROM QUEENSLAND'S GRANITE BELT

Dearest Pluckers

As promised, we've finally gotten serious about our Wine Club and I hope you enjoy the Pluckers' Six Pack selection we've made for the November mail out.

We will value your feedback on this... Our rationale was to divide the selection roughly between warmer weather and cooler weather wines, balancing heavier and lighter styles. We've also included one museum wine - the trophy-winning 2011 Division Bell Shiraz - and this is something we'll try to do from time to time.

Some of you will know that we recently did a stocktake of our museum wines and happily discovered a few of which we have a dozen or so more than we need. So why should we not share them?



We hope you enjoy the package. With free freight it amounts to more than 20% discount so we hope you find them to be good value.

Cheers

John & Denice

Club Accommodation Special

Pay for a weekend in January and stay for a week



This offer is exclusively for Club members. Call Denice on 07 4683 5100; or email: denice@whiskeygullywines.com.au

What's in the Pluckers' Six Pack

2012 Reserve Cabernet Sauvignon

The Reserve is drinking extremely well. Deep and complex, the tannins have settled and the finish is velvety. Note that the bottle may by now have a small amount of tartrate residue so pour carefully or decant it if you prefer.

2015 Montesquieu Malbec

This is our second Malbec vintage and we're as pleased as punch with its purple hue, lifted perfume and juicy mulberry palate. It is really quite a light wine yet it makes an impact. It matches perfectly with mushrooms on toast (try brunch) but it also fits with most light savoury dishes.

2011 Division Bell Shiraz

Until a couple of weeks ago, we hadn't tried this wine since we officially sold out 12 months ago. It was always a beauty and won the trophy for Best Mediterranean Red at the Royal Agricultural Society Show. It still has a southern Rhone Valley feel to it - juicy and plummy with a long fruit-sweet finish. We recommend decanting.

2016 Betty's Block Colombard

We still miss Betty, that friendly little bolt of lightning with four inch legs who could manage 25 kph down the driveway, kicking up pebbles behind her. Sigh! Over 20 years, we've learnt a lot about Colombard and how to treat it in the vineyard to get the most out of it. We are really pleased with this new release - trademark pome characters, sweet fruit and crisply dry with excellent balance. A great tippie for summer.

2012 Reserve Chardonnay

This stalwart of our range will not be with us much longer - just a few cases left. We think it is a wonderfully full wine and an exemplar of what Granite Belt Chardonnays can do. Over the years the nose has developed fig flavours while the palate has distinct citrus character. It is a true food wine and perhaps more of a winter tippie than summer but excellent with white meats and stronger fish dishes.

2016 Frosty's Rosé

This has made John a happy little chappie... it is superbly refreshing, has excellent flavour and its maraschino cherry colour and character is reminiscent of many Bordeaux rosés. When you really have a thirst on a hot day, try it 50/50 with soda or tonic water. Brilliant.

Enjoy!

Make the most of your membership

In revamping the Pleasant Pluckers' Wine Club we pledged to ensure that our members should always have priority for the best deals that we offer as a reward for their loyalty.

It means that any wine purchase you make from us, in addition to the Pluckers' six packs sent out in November and March, you will receive ten per cent discount.

You will also be invited to the annual Harvest Dinner in April, an event we aim to make into a field day and fine dining experience for Club members.



You will learn how we turn sunlight and water into wine; tour the vineyard and see how we grow vines and tend the grapes; visit the winery where winemaker, Rod MacPherson, will explain the loving alchemy that turns perishable berries into golden and burgundy liquids which hold their freshness for years to come.

And we'll eat and drink. John and Denice will create a lavish dinner for you, matched to our finest wines.

Where the Pluckers came from

When John and Denice purchased their property, Beverley, in 1997, friends from across southern Queensland were frequent visitors helping initially to develop the vineyard and, when it bore fruit, to harvest the crop.

One of those people, Tony Bilbrough, coined the term Pleasant Pluckers, a name that stuck.



Your chance to
earn... er... well...
nothing!

Each year we send out White Alerts and Red Alerts to our pluckers in advance of scheduled grape harvests, asking if anyone would like to come and help. Pluckers' wages are not great... well, actually they are non-existent. However, we find beds for everyone and, when we are not plucking, we eat and drink merrily, including Denice's famous breakfasts on picking days where we pause halfway through for an hour to eat farm eggs, local bacon and sausages, home-made preserves from the apricots, figs and other delights we grow on the property.

Funnily enough, we're never short of Pluckers. It has promoted fellowship and cemented friendships with those who enjoy our wines.

As Club members you are very welcome to join us. We'll include you in the Alert emails. Harvest starts in the second half of February and generally winds up in late April.

*Christmas is coming, so send me a dozen
That's eleven for me and one for my cousin*

Ho Ho Ho... Club Wine Offers

**Tired of wrapping gifts already?
Let us do the heavy lifting**

**Make up your own dozen or
half dozen from the following...**

	1/2 doz per bottle	doz per bottle
Bon Blanc (retail \$24)	\$21	\$20
Frosty's Rose (retail \$25)	\$22.50	\$21.50
Division Bell Shiraz (retail \$26)	\$23	\$22
Montesquieu Malbec (retail \$28)	\$24	\$23

Gift wrapping FREE
Freight: \$10 per carton to
south east and southern Qld

Ho Ho Ho... Club Food Offer

**Join us for a Saturday
Degustation meal during
December or January and get
10 % off your bill**

Just call or email
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denice@whiskeygullywines.com.au

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