

Summer 2022

Gisborne Peak Winery
Phone: (03) 5428 2228

It's been a slow start to the summer growing season in the vineyard, but we certainly did kick-start the year with almost record numbers coming to cellar door in November and December, once we could reopen. We thank all of you who gathered friends, family and work colleagues together to support us.

Let us welcome our new **Adoptive Parents**. Congratulations on becoming part of the Gisborne Peak Winery Family. We hope to see you soon and so does your vine! You will be interested in reading about the **first Hands-On Day** below.

Hands-On Day, Sat, 29 January 2022: Canopy Management & Crop Estimation



Experience one of the essential vine-maintenance tasks of the season – managing the tresilling and canopy of the vines. Much of what you learn can be transposed into improving the performance of your garden at home. The second part is to estimate the size of the vintage. A true Hands-On Day in the vines.

Each year we plan a couple of hands-on days in the vineyard to show you how we turn sunlight into wine because it all starts in the vineyard. On this Saturday we start at 9.30am sharp with a short but essential classroom exercise. There are 2 important facets of this session. First we need to cover the O.H. & S. requirements so that we can enjoy a trouble free time together in the vineyard. Secondly we need to teach you the theory before we try the practice.

Please let us know that you are coming by phoning us on (03) 5428 2228 or [email](#) us. There is a \$25 pp charge to cover the training, a substantial morning tea, lunch and a glass of wine. This can be paid on the day. **Everyone is welcome whether you are an Adopt-a-Vine parent or not.**

Riesling and Seafood Saturday 22 January.

This is an event that we started a few years ago but due to Covid we skipped last year, but it's on again. We dig deep in the wine shed to find some vintage Rieslings to match with some seafood dishes. There are two options for this day: purchase a 'Tasting Only' \$40 pp, or the Seafood Platter with wine included.



Vintage Riesling Tasting Only Option: Enjoy four 100ml serves of our aged, museum stock Rieslings. See how well Rieslings age and the benefit and reward of cellaring this classic wine. Bookings by [email](#), phone 5428 2228 or [online](#).

Seafood Platter & Wines Option: The menu will feature 6 different seafood inspired dishes. The seafood platter will feature Cod Croquettes, Oysters, Smoked Salmon and avocado Stack, Fish Bites and Chips and a Lobster Roll in Brioche bun served with Salad and Toasted Bread. Four half glasses of vintage (old) Rieslings are included. These will be sourced from our Museum Stock.



The cost is \$90.00

pp. all inclusive of food and wine. We **do need advance bookings** so we know how much seafood to have on hand. You do not need to order a platter for each person in your party. Some people may not want the seafood platter and that's OK. But we do need to know how many people will want platters. So when you make your booking indicate how many are in your party and how many want seafood

platters. Bookings can be made by [email](#), telephone (5428 2228) or [online](#). It is going to be delicious!

'In the Vineyard' with Bob

Apart from some hail damage about a month ago all seems to be well in our patch.

The grass is growing rapidly everywhere and as green as I have ever seen it at this time of the year and the growth of the vines is incredible. If you stand still beside a vine long enough you will see it grow, I promise!!! There are 2 problems with this scenario, the first is to keep the canopy open enough so that sunlight gets onto the bunches and second that the protective sprays against powdery and downy mildew can get in deep and do their job too.

We have just started using the hedging cutter bar to trim the wild shoots and gain some



degree of control. Water is no problem, we applied a decent drink just prior to the vines flowering and since then "Pluvius" has taken care of the rest. Now all we need is sunshine to start get the grape berries to full size and start to ripen.



Australia Day –Wednesday 26th January.

'Advance Australia Fair,

Get a wine and pizza to share'!

We are open and serving our delicious wines and other cellar door food including wood-fired pizzas and our special Lamb pizza and more every day.

The vineyard is looking stunning so come and enjoy it before the nets go on in

February. FYI: As this is a Public Holiday there is a 15% surcharge. Please book a table. Thanks 5428 2228

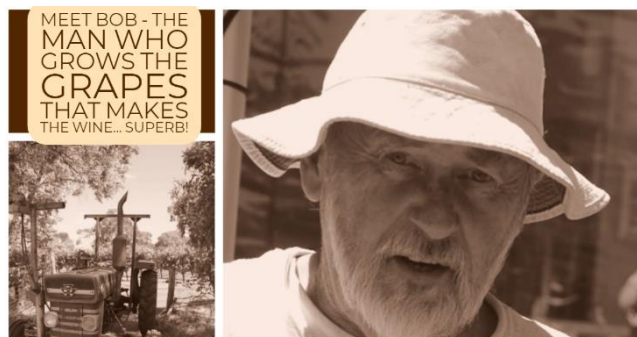
Walk & Talk with Bob – Saturday 4 February

Bob Nixon is full of vineyard knowledge and loves to share it. Bob has been the viticulturist at Gisborne Peak Winery for 43 years and knows every nook, cranny and vine by heart. Enjoy his humour and insight into the world of growing the best grapes to make the best wines.

Also included in the tour is the eco-system associated with the four self-contained cottages, totally off-grid and powered by the sun and the wind. A small wind turbines along with solar panels, a enviro-sep waste

management system and cottages build from sustainable material is all explained in the tour. Water management is so important and the use of recycled water is explained.

Your vineyard walk and talk will take 1.5 hours, followed by a seated tasting with Bob, then lunch for the participants to follow the tasting. Lunch includes a wood-fired pizza and a glass of wine. Special discount for any wines purchased for takeaway (additional \$15% off takeaway prices).



Cost \$80.00 pp. [You can book online here.](#) Allow 2.5 hours.

And Finally...

Just to clarify some rumours going around, we have NOT sold the winery, yet! We are still 'on the market' and we feel confident that we will be selling in the next six months. When we know, you'll know!

We are grateful to be able to consider our visitors as friends. We look forward to seeing more of you during this coming summer.

Bob, Barbara and the GPW Team

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