

## VINE TO WINE

*Time to release ...*

## 2014 Curly Flat Pinot Gris &amp; Macedon NV Sparkling...

**As one vintage is bottled, another harvest begins ...**

As we come to release our first wine from the outstanding 2014 vintage, the bursting of buds signifies the start of vintage 2015.

**Curly Flat 2014 Pinot Gris**

This release marks our 11th vintage of Pinot Gris and we feel this is our purest expression to date. Planted in our deep volcanic soils 14 years ago, our Gris vines are now well established, meaning they are now connected to their 'terroir'. The winery provided a guiding hand with around 50% barrel ferment, which provides wonderful texture and serves to enhance our true cool climate fruit.

**Our Tasting Note for the 2014 CF Pinot Gris**

**Bouquet:** Fresh, lively & fragrant. Primary fruits of bosc pear & pink grapefruit with exotic notes of dried ginger and lemongrass. Secondary characters of flint, French oak spice add both complexity & elegant charm.

**Palate:** An initially voluptuous mouthfeel is kept in fine balance by finely textured chalk-like tannins before the graceful flourish of cool climate acidity leads to a lingering finish.

**Our thoughts & cellaring:** This wine is an absolute pleasure with or without food. Not only a great companion for the summer that lies ahead, this wine will improve over several summers in the cellar.



Lake Lacuna at sunrise



photo: Lisa Kimmorley

**Sparkling Form from Curly Flat!**

While it remains clear that our focus lies in expressing Chardonnay and Pinot Noir as table wines, we wandered off the path and produced sparkling base wines of Pinot and Chardonnay over a number of vintages, from way back in 2002 through to 2011. We do not anticipate taking this sparkling path again, so not only is this a fantastic wine for the festive season, it makes for a great gift or a special Curly collector's item!



Macedon NV will be available to mailing list customers for \$40 until the end of January 2015, but will be listed on our website as \$45.

**Our Tasting Note for Macedon NV**

**Bouquet:** A highly complex nose ranging from nuts, brioche & butterscotch, fresh lemon peel along with soft red fruits lingering in the background.

**Palate:** A mousse that is at once mouthfilling and creamy gives way to well directed and refreshing grapefruit acidity that shines through and lingers long in the mouth.

**Cellaring:** While enjoyable now, it will develop further complexity over the next 3-5 years.

**High praise for 2012 Curly Flat Pinot Noir**

Curly Flat Pinot Noir 2012 made it into James Halliday's top 100 wines for 2014, citing it as a benchmark release:

*"Estate-grown; open-fermented, 4% whole bunches, three-day cold soak, wild yeast, 20 days on skins, French oak (25% new) for 20 months. The bright crimson colour and fragrant bouquet lead into a supple, full-flavoured (cherry/plum/spice) palate with immaculate length and balance. Will stand tall against its forebears."*

**96 Points, James Halliday - Wine Companion Magazine**

**Newsflash!** Curly Flat 2012 Pinot Noir has received a gold medal and their top rating of **OUTSTANDING** by **Decanter Magazine**, full details of the review will be released in the December issue available early December.



## Budburst Festival at Curly Flat

The vines across the Macedon Ranges spring to life, and the wine producers celebrate with the Budburst Wine & Food Festival. This is a great time to see the beauty of our region, but it is also a great opportunity to taste it. Many small producers that are seldom open, will have their wines available to taste, giving you a chance to discover some hidden gems! To join in Budburst all you need to do is buy a glass for \$15 at the first participating venue, or you can pre purchase your ticket at [www.macedonrangeswine.com.au](http://www.macedonrangeswine.com.au) where you'll also find the comprehensive guide to Budburst 2014. Please note if you're only visiting Curly Flat, tastings are free.



All our current release wines are on tasting in our winery from **10 am to 5pm**. We will be serving a range of food in our 1880s homestead, Vintage Hall, from 11am to 4pm. Café options include tasty pies, baguettes with rare roast beef and local produce plates. Bistro options include Moreton Bay bugs and barbecued quail. You can also have yummy cakes baked at Curly Flat and coffee. Our menu will be on our website by Friday. Bookings are suggested if you would like some of our bistro options.



Our 1880s homestead, Vintage Hall

## Curly Flat Pinot Noir Vertical Tastings at Budburst

We have limited spaces remaining for our Pinot Noir vertical tastings that are being held over the Budburst festival weekend. With few spots left on Sunday, there are more available on Saturday. This is an exceptional opportunity to not only taste some rare Curly Flat Pinot Noirs, but also to hear the stories behind the wines. Bookings on 03 5429 1956 or [orders@curlyflat.com](mailto:orders@curlyflat.com).

### Curly Flat Pinot Noir Vertical Tasting Schedule

**Session One: 11a.m. Session Two: 3p.m.**

Sat 15th	1999	2001	2003	2005	2007	2009
Sun 16th	1998	2000	2004	2006	2008	2010



## Recent Reviews & Awards

### 2012 Curly Flat Chardonnay



*"Mid-yellow hue, and a tremendously complex bouquet with candlewax, beeswax, creamy lees, lightly toasted bread nuances all intermingling nicely. It's fresh and zesty in the mouth with ample acidity and freshness on the aftertaste. Excellent chardonnay."*

**Huon Hooke**

### 2013 Curly Flat Pinot Gris



*"One out of the box. This is totally different in style to all the others included here. It is much richer and more complex. There are notes of citrus, floral and rich pears. Also some nuts and toastiness from a touch of oak. Fine acidity, very good length. This is one of the few examples of the variety where one can confidently say that it will age extremely well. A terrific example."* **Ken Gargett**

### 2012 Williams Crossing Chardonnay



*"Curly Flat's second label – the very good barrels not deemed quite right to get into the excellent Curly Flat 2012 Chardonnay – is Williams Crossing. These wines have been a bit of a secret, known only to those that shop at independent retailers. Delightful nectarine, spice, tangelo, oak and grilled nut aromas set the tone. Smooth and composed, it's bursting with delicious, intense citrus, stone fruit and mineral flavours."*

**Ben Thomas, The Weekly Review**

### 2012 Williams Crossing Pinot Noir Scores Gold!

Proving once again that our second label wine is far from second rate, our 2012 Williams Crossing Pinot Noir took out the trophies for *Best Pinot Noir* at both the *Macedon Ranges Wine Show* and the *Daylesford Wine Show*. Judges recognised the quality of the wine that continues to punch above its price point. Drinking well now, this will also cellar at least until 2020.



## Large format Pinot Noir & Chardonnay

One of our best kept secrets is our large format bottles of Chardonnay & Pinot Noir. While they are a perfect way to mark a milestone, they are ideal for longer term cellaring. While we bottle both Chardonnay and Pinot Noir into magnums (1.5 litres), additionally with Pinot Noir, we bottle into 3 & 5 litre formats. All large format wines come in a wooden Curly Flat branded box, making for a special & memorable gift. Please visit our website for the full list of current and older vintages.

### 3 & 5 litre Pinot Noir available:

**2007, 2008, 2009, 2011, 2012**

3 litres from \$250 5 litres from \$420

### 1.5 litre Chardonnay available (from \$105):

**2010, 2011 & 2012**

### 1.5 litre Pinot Noir available (from \$120):

**2011 & 2012**