



Curly Flat

June 2016

No. 45

VINE To WINE

Time to release...

2014 Williams Crossing Pinot Noir

Vintage 2014 - Great quality but lower quantity

Along with most Victorian wine producers, Curly Flat had a reduced crop in 2014. Add to this, a smaller percentage of barrels were classified to Williams Crossing resulting in very little going to our junior label in 2014. Our bunches were smaller than usual, producing high quality and powerfully elegant wines. 2014 Williams Crossing Pinot has great depth and structure and beats even the classic 2009 Williams Crossing Pinot. Due to the scarcity and eminent drinkability, it will sell out quickly so **Williams Crossing 2014 wines will not be available through retailers.** Purchases can only be made directly from Curly Flat by visiting our cellar door, by purchasing online or by email/post/phone order.



Pinot Palooza 2016

The ultimate celebration of Pinot Noir in Australia returns this year and promises to be the best yet! Curly Flat joins at least 60 winegrowers and makers from Australia and New Zealand. You'll get to see, swirl, sniff and taste how Pinot Noir translates from a range of different sites and approaches, all with nuances of vintage expression. We are excited to be part of it and look forward to seeing you there! For the most up to date details, visit <http://pinotpalooza.com.au>



Home for maturing wines

Our winery extension is nearing completion. Purpose built for the maturation of our bottled wines. Curly Flat Pinot Noir spends 20 months in oak, 3 months in tank (for intergration) and 8-12 months in bottle before release. When you include the year it took to prune and grow, that's 4 years from vine to wine for just one vintage!



2014 Williams Crossing Pinot Noir Tasting Note

Bouquet: A vibrant nose of black cherries along with an array of delicate red fruits, fresh rose petals and black pepper spice. White and dark chocolate merge with balanced oak support of vanilla and complex cedar tones, culminating into a nose that's both heady and complex.

Palate: Fine, yet densely packed tannins build an excellent scaffold for the long, flowing perfumed palate to unfurl upon. Black and red fruits of plums, cherries and berries are all driven along by juicy acidity that pushes pleasingly towards a moderately long and lingering conclusion.

Cellaring: Pleasurable drinking now, but with it's depth of fruit, overall structure and energetic acidity will easily evolve for a further 5-7 years.

Remember! Due to the smaller cropload of 2014 we have limited quantities of the 2014 Williams Crossing Pinot Noir, so we recommend to get it while you can!

Reviews for 2014 Williams Crossing Pinot Noir

"This is quite a steal - a high-end pinot noir from one of our best producers. Layered, complex flavours of raspberry, cherry, earth and spice are smooth, energetic and lightly tannic in the mouth. This is a delightfully fruit-forward pinot noir. It's a good option for the cellar, too. Back up the truck with this bargain."

92 pts - Ben Thomas, The Weekly Review

"The Williams Crossing label has been a happy hunting ground over the years. This is a very good release. It has a bit of grunt, a lot of tannin and very good length; it has a bit of seriousness about it, rarely a bad thing with pinot noir. Black cherries rather than red, woodsmoke, undergrowth and mint. It's almost foresty, almost meaty, and definitely characterful."

92 Pts - Campbell Mattinson, The Winefront, Jan 2016

"Some pinots at twice the price don't deliver as this does. A perfume of florals, plums and cherries gives a pristine varietal feel, and it tastes intense, fresh and poised, with elegant satiny texture."

92 pts - Ralph Kyte-Powell, The Age Epicure, Mar 2016



Upcoming lunches & dinners showcasing current and older vintages of Curly Flat wines ...

Cutler & Co. Degustation Lunch at Curly Flat

Sunday July 17th, 12 noon

Price - \$185 all inclusive per person

Bookings - 03 5429 1956 or mail@curlyflat.com

The Cutler & Co will source the finest seasonal produce for their winter degustation lunch. This is the tenth year of the partnership of Curly Flat wines and Andrew McConnell team's innovative cuisine.

These lunches sell out quickly so don't hesitate!

Public transport options are available.

Curly Flat Dinner at TAXI Federation Square

Wednesday July 20th, 6.30 pm

Price - \$125 all inclusive per person

Bookings - through Taxi on 03 9654 8808

Chef, Tony Twitchett at Taxi will create a 5 course menu with amazing modern flavours.

Curly Flat Dinner at Luxembourg St Kilda

Thursday August 25th

Price - \$130 all inclusive per person

4 courses combining classic European bistro fare with head chef Chris Watson's contemporary experience.

Curly Flat Dinner at Bei Amici Darling Point

Tuesday August 30th

Bookings - Bei Amici 02 9328 0305 or eat@beiamici.com.au

A degustation dinner featuring the culinary talents of Felix Rutz and guest chef Manuela Darling-Gansser.

Wine Equalisation Tax - Lets call a lemon a lemon...

When our wines came to the market in 2001, Curly Flat Pinot was \$44 and now 15 years later is \$50 (less than 1% increase per annum). Curly Flat has been able to keep our price rises to a minimum because we sell a significant percentage directly to consumers.

Australia imposes the world's highest rate of tax on wine - the Wine Equalisation Tax or WET tax is 29% of the wholesale value. The wet on the retail purchase of a bottle of Curly Flat Pinot is **21 TIMES** greater than the WET on an equivalent volume of some cask wines. In other countries wine taxes are an alcohol volumetric tax, not based on the value of the wine. The government proposes onerous changes to WET tax from July 2017 which would be a crushing burden on Curly Flat.

The Victorian government has long realised the importance of the wine industry and provides a subsidy in the form of partial rebate of WET for sales direct to consumers. On a bottle of CF Pinot (\$50 at cellar door), the net WET tax for a direct sale is \$3.50 whereas WET tax on a trade sale is a whopping \$8.10. Thank you for buying direct from Curly Flat - it helps us constrain price rises.



More reasons to visit our Cellar Door...

Gourmet Traveller Wine

recently announced their picks of the best cellar doors across Australia. We are happy to say that Curly Flat was recognised as the **Best Small Cellar Door** of the Macedon/Sunbury wine region.

GOURMET TRAVELLER
WINE
BEST CELLAR DOOR
AWARDS 2016



Recent reviews on Curly Flat wines

2013 'The Curly' Pinot Noir

"A stunner out of the Curly Flat stable. This is a pinot noir. Force of flavour, force of tannin, force of personality. It's smoky, cranberried, spicy and complexity intoxicating. Cherry, undergrowth, game, garden herb and twig-like notes are all in there too. It will mature slowly, and exceptionally well." Drink 2018 -2027

96 Pts - Campbell Mattinson, The Winefront, Jan 2016

2013 'The Curly' Chardonnay

"Wow! What a wine. It's immediately appealing, with luscious, floral white nectarine, subtle oak spice and citrus aromas. The wine perfectly gets the balance between rich fruit intensity and elegant stone fruit, melon (cantaloupe and green) and grapefruit flavours. The finest powder of tannins finishes the structure."

97 Pts - Ben Thomas, The Weekly Review March 2016

"Aged in 350 litre barrels, 100% new. 50% mlf. Only available direct through Curly Flat. Taut. Rich. Imposing. You could even call it a commanding wine. It has cellarability at the forefront of its mind, it's screwed so tight, but the fruit is rich and impressive and the finish has the soar of a long-held note. This promises to mature magnificently." Drink 2017-2023

95+Pts - Campbell Mattinson, The Winefront, Jan 2016

Williams Crossing 2014 Chardonnay

"Curly Flat comes with a pedigree that's hard to argue with. The stepping-stone to its 'prestige' wines is the Williams Crossing range. Here's a chardonnay that beats many at the price point for intensity of flint and orchard fruit perfume while maintaining ample, creamy textured, ripe apple-meets-cashew flavours. It's got great vitality and impressive length as well. This really is a bargain."

Best Buys \$25 & Under

Mike Bennie, Gourmet Traveller Wine, April 2016

Curly Flat 2015 Pinot Gris (750ml & 375ml)

"Pale copper colour; the aromas are mellow and complex... There is bright acidity through the palate, the finish is soft and clean, dry and smooth. There's a touch of old-barrel oak here, adding savouriness and layering without any oakiness. Nice wine, more than simplistic fruit." drink to 2016 - 2020

90 Pts - Huon Hooke