



# VINE *To* WINE



JAN 2003

No. 02



## Curly Flat

### VINEYARD

#### There was movement.....

What a year – well, more than a year – this is only the second issue of *Vine to Wine* and in future you can expect to see it a little more frequently.

- Yes it has been exciting, and hectic, since the release of our first wines back in September 2001
- 1998 Pinot Noir quickly sold out - small quantity of 1998 Chardonnay still available
- 1999 Pinot Noir and 1998 Chardonnay selected in Adelaide Advertiser's "Australia's Top 100 Wines for 2002"
- First export shipment to the USA
- Construction of our new winery at Curly Flat
- Phillip & Jeni bring control of all winemaking processes to Curly Flat and form a close advisory alliance with a renowned Australian winemaker
- Outstanding quality (and very limited quantity) fruit from the 2002 harvest
- Phillip worked the vintage at the highly regarded Ponzi Vineyards in Oregon, USA
- Our third release is scheduled for July 2003

#### THE NEW CURLY FLAT WINERY

Our relentless pursuit of excellence in the vineyard would be in vain without complementary attention in the post-harvest winery processes - thus it was inevitable that we would build our own winery and work with a winemaking advisor who is a recognized leader in the varieties that we grow, particularly Pinot Noir.

Plans for the winery were brought forward by one year and we embarked on an optimistic construction schedule, starting late December 2001, to be ready to process the 2002 vintage only four months later. The building encompasses two levels and with the use of gravity and inert gas we will minimize, perhaps eliminate, the use of pumps – thus further ensuring we preserve the integrity of the fruit foundation. The double brick building, with its sub-ground barrel room, has a very traditional look and feel – it incorporates



some reclaimed materials, such as the double hung casement windows from a 1930s hospital, old leadlight windows and doors, plus large plinth and door reveal stones. Several aspects of the building are state of the art, such as the cast in Taylors stainless steel drains from New Zealand, and some are leading edge technology, such as the Bonacci Beams (designed by leading structural engineer and friend, Nat Bonacci) – this was the first use of this revolutionary patented building system.

We look forward to showing you through the new winery – but rest assured that our basic premise, that great wines are grown in the vineyard, has not changed. What has changed, is our control of how that vineyard fruit is elevated to the highest possible level - maintaining the fruit foundation in a way that emphasizes the complexities that are driven by the soil and micro environment of the vineyard site.

## Curly Flat goes to the USA

June saw the first export shipment of 240 dozen sail off to East Coast USA. The wines are available through Sherry-Lehmann in New York City, the Morrell Wine Experience website and several leading restaurants and fine wine stores. The wines have been very well received in the US and have received good reviews – see below.

### The Curly Flat Website

We are up to the final testing stage and you should be able to access our new website by early February – the address is [www.curlyflat.com](http://www.curlyflat.com) The website will enable Australian clients to purchase via email, provide up to date news on what is happening in the vineyard and winery, provide technical information on the vineyard and wines (for those so inclined) and provide a photographic gallery of happenings at Curly Flat. Also, all future issues of Vine To Wine and release information will be available via the website.

### What Others are Saying

Phillip White of Adelaide Advertiser - 1999 Pinot Noir included in Top 100 Australian Wines for 2002

"... this characterful, sensual and plush Pinot reeks of the fruits of the earth, with quite some earth thrown in as well. It's a soulful wine that starts off a little green, with fireplace oak. But with some breathing, that rich, figgy fruit climbs out, rich, opulent and silky, not yet complex, but deeply satisfying, and finishing with good tight tannins that should see it age rewardingly in the right cellar. ..."

Andrew Corrigan in Brisbane News "Young Guns" article:

".....A terrific elegant style is to found in the 1998 Pinot Noir and 1998 Chardonnay

Again Philip White, the 1998 Chardonnay also making the Top 100 Australian Wines for 2002

"..... first chardonnay, and it's a heartbreaker. It reeks of the mellow earth and its fruits, being stacked with peach and fresh vanilla beans, even delicate honey. Each year, there's less reason to look to Burgundy for grand chardonnay, and this one knocks another big hole in the French defence. It's a long, smooth, lush, silky treasure."

Wine Spectator on the 1998 Pinot ".....Light, creamy and delicious for its peppery, minty berry flavors, which arc nicely across a smoothly polished frame, echoing on the finish with a touch of chocolate."

Wine Spectator on the 1998 Chardonnay ".....Mature, ripe, supple and subtle, with distinctive ginger and caramel notes around a nice core of pineapple and orange fruit. Polished and refined finish."

Wine Spectator on the 1999 Pinot "..... a mineral edge to the plum and game flavors, echoing on the firm, earthy finish."

Wine Spectator on the 1999 Chardonnay " .....smooth, polished and appealing for its spicy pear flavors on a supple frame, echoing nicely on the finish with a touch of quince."

James Halliday's Winepros Website

".....The quality of the initial commercial releases from 1998, and some barrel tastings of younger wines, strongly suggest wine quality will not be an issue."

Morrell Wine Experience USA

-the '99 Pinot ".....Seamlessly round and smooth in the mouth. A charming Pinot"

-the '99 Chardonnay ".....a tactile rich mouth feel. Seamless and delicious."



## RELEASE TWO - JANUARY 2003



### 1999 Pinot Noir

This wine again shows the ability of our vineyard to produce robust earthy Pinot Noir. The wine has deep garnet colour with good clarity and intensity. On the nose, it exhibits rich, complex and ripe fruit - with plum, fig and rhubarb and hints of dark berries- with strong tones of tobacco leaf, forest floor and the traditional Pinot earthiness - with a subtle layer of integrated oak. The richness and solid weight evident on the nose shows through with balanced acidity and fine soft tannins, resulting in good mouthfeel and a long lingering palate. Overall, a complex, flavourful wine.

### 1999 Chardonnay

With vineyard dominated characters and earthy style, this wine is of light golden colour with good clarity. There is a multiplicity of aromas, with citrus fruits mingled with apricot and stone fruit together with nuts, bread and vanilla oak. It is of medium body showing flavours as found on the nose, with rich mouthfeel and good acid balance resulting in a long palate. It is a fruit driven wine with subtle layers of winemaking complexities of malolactic and oak dimensions well integrated with the fruit foundation.



## How to Buy Curly Flat Wines

In Australia, Curly Flat wines are available directly from Curly Flat Vineyard either by posting or faxing an order form, ordering over the phone or by visiting us at the vineyard. Curly Flat wines are also available in a small number of fine restaurants. We are considering appointing a leading fine wine merchant in each capital city.

Customers with a regular buying history, Friends of Curly Flat, will always have preference in obtaining the wines – and there will be years, such as the 2002 vintage, with reduced yields when it will necessary to limit availability.

Our website, [www.curlyflat.com](http://www.curlyflat.com), which should be running by February 2003, will have information on how to purchase our wines in the USA.

## Visiting Arrangements

We strongly encourage visits by our clients – not only does this allow you to taste future vintages, some still in barrel, but more importantly, you will see first hand why Curly Flat wines are different - you will see the vineyard site, see how it is managed, and see the new winery and get a better understanding of our minimalist winemaking approach.

To ensure we can give you the attention you deserve, please call us on 03-5429 1956 to arrange a visit.

### Directions / How to get to Curly Flat Vineyard

From Melbourne – take the Tullamarine Freeway and proceed past the Airport.

Before Sunbury, turn right onto C325 to Romsey/Lancefield.

After Romsey and when entering Lancefield, turn left onto C324 towards Woodend.

Travel 4 km, and just before Glen Erin Vineyard Retreat turn left into Collivers Road.

Curly Flat Vineyard is 600 metres along on the right.

## Nominations of New Friends of Curly Flat

We rely on you (our clients) to spread the word on Curly Flat wines – this allows a more direct approach and thus ensures that our clients have priority in getting the wines upon release. If you have friends or associates that you consider would be interested in Curly Flat wines, please send us contact details:

Name	Postal Address	Email

Curly Flat Vineyard P.O. Box 164, Lancefield VIC 3435

Email: [mail@curlyflat.com](mailto:mail@curlyflat.com)

Phone: 03 5429 1956 Fax: 03 5429 2256

Website: [www.curlyflat.com](http://www.curlyflat.com) (from February 2003)



# Curly Flat

VINEYARD

## ORDER FORM – RELEASE 2

WINE	Price per Bottle	Price per Case of 6	*Number	Order \$
1999 Pinot Noir	\$44	\$264		
1999 Chardonnay	\$35	\$210		
1998 Chardonnay	\$35	\$210		
1999 Pinot Noir	\$44			
1999 Chardonnay	\$35			
1998 Chardonnay	\$35			
Mixed case of 6 <i>(Any Combination)</i>				

Freight	First Case	Additional Cases
Victoria	\$ 6.00	\$3.00
NSW	\$ 8.00	\$4.00
Other States	\$10.00	\$5.00

Wine	\$
Freight	\$
<b>Total cost of order</b>	<b>\$</b>

Please find enclosed cheque or  Credit card details

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Type of card .....  
*(only Visa / MasterCard / BankCard)*

Expiry 

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Signature .....

Ordered by .....

Mailing Address .....

Delivery Address .....

Special Delivery Instructions .....

Telephone ..... Fax ..... Email .....

Please return in Prepaid envelope or Fax to 03 5429 2256