



Curly Flat

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VINE *To* WINE

It is time to release the 2002 Curly Flat Pinot Noir

This is the best Pinot Noir we have released to date and was the first vintage produced in our new winery. Despite the cool year, very low cropping levels of just under 3 tonne to the hectare (or 1.2 tonne to the acre) combined with a long ripening period have produced wines of great intensity, texture and persistence.

- Trophy Winner for Best Pinot Noir at the 2004 Macedon Ranges Wine Exhibition, with James Halliday as Chairman of Judges
- It also won the Laurie Williams Trophy for Best Wine of Show – runner up was 2002 Curly Flat Chardonnay
- Winewise awarded the 2002 Pinot an Outstanding rating

What some others are saying about the 2002 Curly Flat Pinot Noir

“This Macedon producer continues a push towards the very apex of Australian pinot noir quality. The 2002 is packed with delicious morello cherry character backed by forest floor complexity. The palate is generously proportioned, satisfying and appropriately firm. Excellent now, but will improve over the next few years.” *Lester Jesberg in Winewise*

“The style of Curly Flat pinot noir is evolving rapidly and for the better. This release is lifted, fragrant, plummy and tobaccoed, with elements of citrus, glistening cherries, stalks, asparagus, mint, rose petals and beetroot. Great complexity. It’s all taut, ripe, fresh and juicy. Excellent.” *Campbell Mattinson in Winefront Monthly*

“Impressively imposing – a triumph for a difficult (very cool) vintage in Macedon” *James Halliday in The Australian*

Why are Curly Flat wines different?

A great site in a region suited to producing top quality Pinot Noir and Chardonnay



Great press but

We are delighted by the compliments about our wines and are moved by the amount of enjoyment people seem to be getting from those wines. We continue to see improvement in the fruit and hopefully, with good care, can translate that fruit development to the bottle.

We searched for 18 months for the vineyard land that is now Curly Flat. True cool climate regions are rare in Australia. Add to that the magnificently structured volcanic soils and it is no wonder that this site is well suited to top quality Pinot Noir and Chardonnay. But it doesn't stop there – a great site is not enough – that site needs to be managed in a way that will realize the potential of the site. Managed in a way that the fruit has the ripeness and flavor intensity, coupled with solid natural acidity that is required in order to produce truly great wines – wines that have varietal definition, mouth feel, intensity and persistence. The challenge for the winery is to minimize unnecessary intervention and simply act as a custodian to maximize the fruit qualities and allow full expression of the vineyard.

Going, going, gone

We are running very low on stocks of 2002 Curly Flat Chardonnay - taking last orders. The 2004 Pinot Gris was released in January and sold out within 3 weeks. 2003 Curly Flat Chardonnay is fabulous and in very short supply - it will be carefully allocated to existing customers on its release in September.

Coming Curly Flat Dinners

A number of Curly Flat Dinners will take place in 2005 around Australia. The Brisbane dinners by Paul McGivern at Restaurant Rapide in March were a great success. Superb cuisine matched to several vintages of Curly Flat Pinot Noir and Chardonnay, also showing our Sparkling Macedon and Rosé. The next dinner will be in Sydney at Luke Mangan's Salt Restaurant on 24 May. Details will be on our website. Please contact us if you would like more information about these dinners.



2002 Vintage

The season was cool. Overall only 9 days above 34°C. The long term dry continued, though there were wet, windy conditions at flowering resulting in low fruit set - a blessing as the lack of moisture and heat meant limited foliage growth so the vines produced a low crop level and hence the vines were perfectly balanced. The ripening period ended with a wonderful April. Superb fruit but not much of it.

Australia's Biggest bottle of Pinot

Curly Flat has donated a 15 litre bottle of 2003 Pinot to the Deafblind Association (supporting persons with multiple disabilities). The blend was decided upon by 3 of Australia's top sommeliers, Stuart Halliday, Tony Harper and Nick Stock. The 15 litre bottle will be auctioned on 30 April at the 7th Annual Wines of the Decade Charity Wine Auction to be held at the Plaza Ballroom of the Regent Theatre in Melbourne. Details can be found at www.dba.asn.au

History Packs

As some are just discovering Curly Flat wines, we are offering 3 bottle History Packs comprising 3 vintages of either Pinot Noir or Chardonnay—being the current release plus the two prior vintages.

Junior label goes from strength to strength

Williams Crossing is our junior label – the wine is very good but does not quite make the Curly Flat benchmark. 2000 Williams Crossing Chardonnay earned a Silver Medal at the Macedon Ranges Wine Exhibition and the 2001 Pinot Noir scored a Bronze.

The November '04 edition of Campbell Mattinson's Winefront Monthly featured our wines. On Williams Crossing 2000 Chardonnay "...the value here is nothing less than phenomenal. BUY AS MUCH AS YOU CAN AFFORD". On Williams Crossing 2001 Pinot Noir he opines "Malty, minty, stewed sweetness. Traces of meat and herb.....Beautifully formed and positioned tannins."

2004 Williams Crossing Chardonnay, Pinot Noir and the brand new, Quattro go in bottle in April 2005 and will be released in July. Watch out for these sensational value wines.

Release 7

2002 Curly Flat Pinot Noir

Shows a strong colour of deep ruby, with good clarity even though filtering was kept to a minimum. The bouquet has layers of dark berries and cherries with meaty, gamey, forest floor characters. Abundant, rich, ripe plum on entry, opening to a more savoury mid-palate and finish. Full bodied Pinot with intensity, complexity and persistent length that is drinking superbly now but will age very well.



Curly Flat

Curly Flat Vineyard is situated at Lancefield in the Macedon Ranges, one of Australia's coolest viticulture regions. Wines produced are Pinot Noir, Chardonnay, Pinot Gris, Rosé and Sparkling "Macedon".

Curly Flat wines are served in many of Australia's finest restaurants and are available at specialist retailers throughout Australia or from cellar door.

Wines from the junior label, Williams Crossing, represent exceptional value.



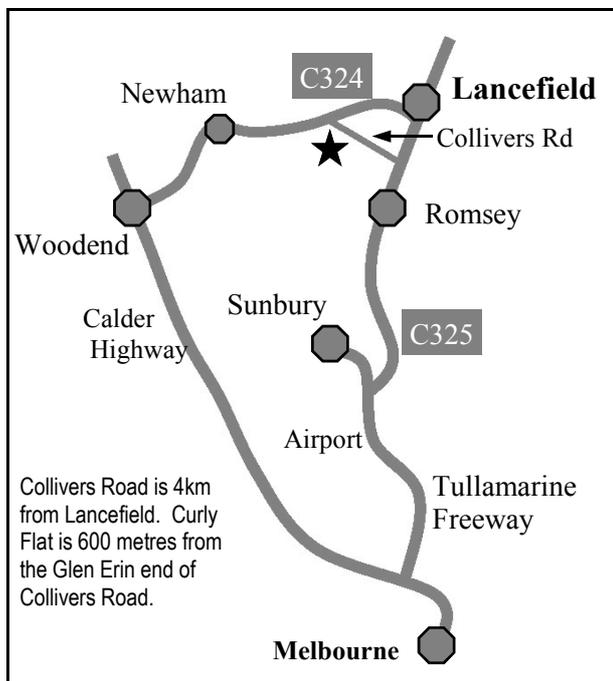
"Aussie Chardonnay Icon" – included in Top 20 Australian Chardonnay Producers - *Gourmet Traveller Wine November 2004*

Five Star Rating (Outstanding winery regularly producing exemplary wines) *James Halliday – 2005 Australian Wine Companion*

Curly Flat is definitely a name to watch - *Winewise*

2004 Macedon Ranges Wine Exhibition - Curly Flat won trophies for Best Pinot Noir, Best Chardonnay and Best Wine of Show.

Cellar door is open for tastings and sales between 1pm and 5pm on Sundays and the 4th Saturday of the month (after the Lancefield Farmers Market). Curly Flat is open at other times by appointment.



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.

Proceed through 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.

Tastings and functions are usually held in Vintage Hall, next to the winery.

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