



VINE To WINE

Time to release ...

2012 Willams Crossing Pinot Noir & Chardonnay

2011 'The Curly' Pinot Noir

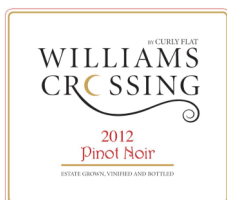
Williams Crossing - our philosophy bottled

2012 was one of our best vintages so far leading to some of the purest wines we've produced. The 2012 Williams Crossing wines are no exception, but we feel they represent much more than just great value. The wines also offer an insight into our commitment to growing and vinifying the best Pinot Noir & Chardonnay our site can deliver. At harvest, we treat every bunch, batch and barrel as potential Curly Flat, and it is only one year later in our annual barrel classification that we determine under which label the wine best belongs. Each year we raise the bar, making it harder for a barrel to qualify for Curly Flat. Williams Crossing is made up of barrels that only just miss out on being Curly Flat. The high quality of the 2012 Williams Crossing wines encapsulates our philosophy in a bottle, illustrating both our enthusiasm and commitment to growing the best.



Williams Crossing 2012 Pinot Noir

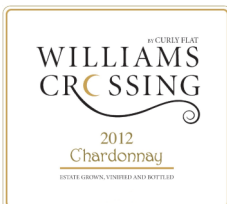
Palate: With a flavour filled palate of medium plus weight, the Pinot Noir fruit characters are immediate. Oak only plays a supporting role, providing great texture and mouthfeel; the fruit is the star, brimming with energy and juicy acidity.



Overall Impression/Cellaring: Our best junior label Pinot Noir to date. Although drinking well, it is quite youthful. With its powerful and balanced fruit/acid/tannin structure, it bodes well for future development as the complexing hand of bottle age will play its part over the next 5+ years.

Williams Crossing 2012 Chardonnay

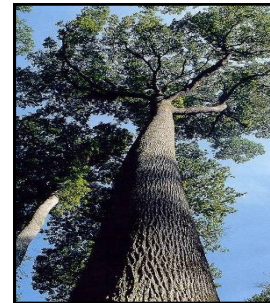
Palate: First a generous fruit wave hits the front palate, before the supporting textural elements appear. Creamy oak frames the fruit texturally while the current of cool climate acidity balances the wines viscosity, giving excellent line, length and breadth.



Overall Impression/Cellaring: The impressive fruit power of this wine is matched by its driving acidity. You could enjoy this tonight or in 5+ years time; your call!

2011 "The Curly", 400 years in the making...

"The Curly" is not a reserve wine, rather it is a particular batch that is different to the main blend. The first "The Curly" Pinot was the 2010 (97 points from Halliday) which was 100% whole bunch and 100% new oak. The 2011 continues the theme of 100% new oak but it is very special oak. Normally the staves for a barrel come from many different trees - but not with these special "Chene des Beaux Monts". Our long term supplier, major French cooperage, Seguin Moreau gave us a special opportunity to purchase a set of ten barrels all made from one oak tree. It was a 400+ year old monster that had to be harvested due to a structural flaw. This is rare in the world of coopering as oak barrels are sourced from trees around a mere 100 years old, which only yield about 1-2 barrels. In the 17th century, Louis XIV ensured the best oak trees were not felled in order to produce acorns, thereby ensuring a steady supply of high quality oak trees. What is also unique about this 400 year old oak is the tightness of its grain. The tighter the grain the more subtle and integrated the oak influence, and for us, and certainly in terms of "The Curly", less is more.



400 year old oak tree

Tasting Note for 2011 "The Curly"

Bouquet: Red fruits are prominent, with dark fruits supporting underneath. Deeper secondary characters of leather, cold cut meats, dried flowers and fresh lavender merge again with positive subtle oak influences of cedar, mocha & vanillin spice.

Palate: Lithe, energetic red fruits with fine, yet firm oak tannins of high quality cocoa intersect seamlessly with the natural acid backbone to make for a sublime backlit finish. A palate of subtlety and great cohesion.

Overall Impression/Cellaring: Subtle at first glance, this is a wine of great persistence on the palate. We recommend decanting a few hours before drinking to unlock its nuances & awaken its great textural profile. We expect to see good development over 5+ years with its peak year well beyond.

2011 "The Curly" was **Wine of the Week** in **The Canberra Times** (Feb 2014) with Chris Shanahan saying "they offer beautiful drinking now - wines to linger over and savour".

Tyson Stelzer on Curly Flat...

Wine writer and 2013 Wine Communicator of the Year, Tyson Stelzer, recently reviewed some of our latest release wines :

2011 Curly Flat Pinot Noir

"A delightful and characterful Pinot Noir, its spicy allure accented by this cool season without detracting from seamless, juicy red fruit flow, finely textured mouthfeel and great persistence. A triumph."

94 Points—Wine Business Monthly, April 2014

2013 Curly Flat Pinot Gris

"A precisely varietal Gris of generous flavours laced with gentle notes of patisserie and mixed spice, subtly fruit sweet and softly textural. Effortless composition makes for wide appeal."

93 Points—Wine Business Monthly, April 2014

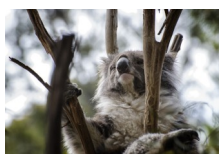
2013 Curly Flat White Pinot

"Three hours of skin contact has made for a pretty and understated rosé...beautifully crafted, too, upheld by wonderfully vibrant, cool region acidity which carries the finish long and even, unmarred by malolactic fermentation. Three months on lees knits everything together neatly, retaining integrity of character reminiscent of rose petals, strawberries, red cherries, pomegranates and watermelons."

94 Points May 2014 - tysonstelzer.com



Lisa Kimmorley, our wonderful vineyard manager is a photographer and records life at Curly Flat through the seasons. Lisa often arrives at Curly Flat at dawn to capture a spectacular sunrise, one of her favourite subjects. Join Lisa's blog to see more of her magic. <http://lisakimmorley.com/tag/photography/>



Limits on "The Curly"

There is only 220 dozen of The Curly and the demand will more than likely exceed supply. To be fair to our loyal supporters, at release, we have a 3 bottle limit. One month after release of this wine, the limit will be removed. If you would like more than 3 bottles of The Curly, we suggest you place your order for 3 bottles without delay and then check again in a month.

Curly Flat Chardonnay on Emirates First Class

We're pleased to say our 2011 Curly Flat Chardonnay has joined Emirates First Class and will be taking off shortly. Emirates started taking our Curly Flat Pinot Noir last year. We are excited with this continuing partnership as it speaks volumes about the wines.



Due to the unique environment at 40,000 feet, the air is dry and taste buds are less sensitive; so wines selected for Emirates must be able to stand up to these challenges. The Emirates wine experts consider not only which wines best complement their menus, but also which wines can withstand the rigours of altitude. While you might not often fly first class, at least you can drink some First Class Pinot Noir & Chardonnay!

Thoughts on Vintage 2014

Vintage 2014 was a challenging year for many producers, not just for Victoria, but across Australia. Some growers saw reductions of up to 80% from their usual harvest due to the tribulations of the season. The weather for vintage 2014 could perhaps be summarised as a game of two halves; the first being cold, wet and windy, the second being hot, dry & windy. Producers also faced a protracted frost risk as a warmer winter lead to an early bud burst.

We experienced 20 separate frost events, some of them running over consecutive days. Thankfully we have our frost protection system, otherwise we could have lost half our crop there and then. Our crop was down, but only by 15% which is still a fantastic result.

Then the heat wave arrived, along with the lack of rain that came with it. Our vines are privy to some outstanding soil and their roots go deep; this, in addition to targeted irrigation, meant they did not suffer unduly and is reflected in our vine health and fruit quality.

In summary, we are happy with our crop in terms of both quality and quantity. The Pinot Noir is aromatic, powerful, but balanced with a wide flavour spectrum and great acid backbone. Our Chardonnay is equally promising, with its ripe fruit profile and great balance of acid; means we will now proceed with malolactic ferment for extra dimension. The only element left is time in barrel, and for that we just have to wait!



2014 a year of good quality & quantity