



Curly Flat

August 2014

No. 37

VINE TO WINE

Time to release ...

2012 Curly Flat Chardonnay...

Vintage 2012 - where gravity meets grace...

The 2012 vintage has been widely accepted as an outstanding year for wine quality across Victoria. As we begin to release our flagship wines, we couldn't agree more. The reasons for this are found in both our site and the



2012 - not hot, not cool; just right

season. Our vineyard had never been in better balance, and the year shied away from extremes, being neither too hot, nor too cool. Good rainfall also fell either side of budburst and throughout key periods of the growing season, resulting in the vines never facing hardship. These factors have led to wines of both substantial gravity, and substantial grace. While these wines are already drinking well, they have the hallmarks of long cellaring potential.

Review for Curly Flat 2012 Chardonnay

"Macedon Ranges chardonnay from one of the region's leaders, Curly Flat. Characterised by its length. This is a classic chardonnay release from Curly Flat. It has ageworthiness written all over it—though of course it drinks well now. Spotlessly clean lemon, slate, oak-spice, peach and hay flavours. Slinky, cedary oak. Almost sweet-fruited but not quite; just so. Beautiful."

95 Points Drink to 2021 Campbell Mattinson (Winefront)

Our Tasting Note for 2012 Curly Flat Chardonnay

Bouquet: A nose while richly complex, retains harmonious subtlety; suggestive of a wine that's in balance with itself and its season. Floral, lemon & lime zest, combine with savoury notes of fresh straw and oyster shell, with a frame of oak that retains focus on the vineyard.

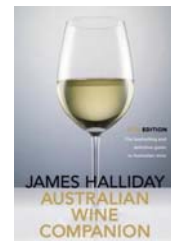
Palate: Powerful fruit presence is kept in check by a graceful acid seam that builds to a lingering mineral finish which echoes long on the palate. Poised texture is an outstanding feature of this delicate, yet focussed wine.

Overall Impression and Cellaring: A benchmark release, a wine of tremendous balance, with nothing out of place. Powerful as it is agile, this wine is comfortable in knowing its long term future is assured. Drinking pleasure is guaranteed now, patience in the cellar will be duly rewarded at every stage over the next 8-10 years...



James Halliday Wine Companion 2015

The verdict is in, and wineries around Australia can now exhale as James Halliday releases the 2015 edition of his famous Australian Wine Companion. We're pleased with all of our wines reviewed in this edition (some listed below), and again the quality of this publication continues with its insightful commentary, whether it be a particular wine, or towards the wine industry at large.



Halliday Wine Companion 2015 Curly Flat Reviews:

2011 Curly Flat Pinot Noir

"They (correctly) say you should never judge a pinot by its colour, and so it is here. The hue is bright, but very light; the perfume leaps out of the glass, highly floral & spicy, & the palate has a totally delicious array of strawberries, wild and cultivated, the flavours lingering long after it has been swallowed. Brilliant outcome thanks to extreme attention to detail."

95 Points - Drink to 2020

2011 Curly Flat Chardonnay

"Hand-picked, whole bunch-pressed, 16 months in French barriques. Gleaming green-gold, this is a beautifully detailed & elegant wine repaying constant vigilance in the vineyard during the growing season; the counterpoise between grapefruit & stone fruit flavours is perfect, as is the oak integration."

96 Points - Drink to 2026

2013 Curly Flat Lacuna Chardonnay

"This is Curly Flat's unoaked chardonnay, by no means its second label; crisp, vibrant & insistent from the word go, its grapefruit/apple/white peach flavours are strung from the stainless steel wire of the wine's backbone."

95 Points - Drink to 2023

2013 Curly Flat White Pinot

"Rosé by any other name, though far more sophisticated than the everyday rosé, so the new name seems to fit. Three hours on skins has infused a pale blush hue, 3 months on lees has built persistence, while blocking of mlf has emphasised wonderfully vibrant, high altitude acidity. It's pretty, understated and impeccably crafted."

94 Points - Rated as 'Exceptional Value'



The experts agree on our 2013 Pinot Gris...

Our Pinot Gris is consistently rated as one of the best in Australia. As Chris Shanahan said recently *“Curly Flat cracked the pinot gris code – successfully capturing the variety’s pear-like flavour and rich texture, while retaining unusually brisk, fresh acidity.”* Good wine is made, but great wine is grown and that is what is on display here; vineyard purity.

“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—Tyson Stelzer April 2014

Faintest hint of blush to the colour; stack-full of flavour, with ripe pear and a hint of stone fruit; has good mouthfeel, with good acidity and a long finish.

92 Points - James Halliday August 2014

Williams Crossing - great wine, great value...

Our Williams Crossing wines have always represented both great value, and great varietal expression; rarely found at these price points. Williams Crossing wines are born of Curly Flat fruit and while they have been identified for earlier drinking, they still carry an inherent capacity for distance in the cellar over the medium term, making these some of the best value Pinot Noir and Chardonnay currently on the market!

2012 Williams Crossing Chardonnay

“It’s a privilege, born of site climate and attention to detail in the vineyard, to have a second label of this quality and complexity; the high natural acidity allows the grapes to ripen to a higher baume than normal without becoming blowsy, just full of flavour.”

94 Points - James Halliday August 2014

“Glowing straw-yellow. Full-flavoured style. Seductive too. Sweet sawdust and spice, peach and citrus, limey through the finish. Roughly falls into the “lipsmackingly delicious” category. Excellent buying/drinking. Good weight of flavour but then lovely shape through the finish.”

92 Points - Campbell Mattinson July 2014 (Wine Front)

2012 Williams Crossing Pinot Noir

“Good colour; a generously built and flavoured version of Williams Crossing, plush with supple black and red cherry, satsuma plum, and fine tannins.”

92 Points - James Halliday August 2014

“Good release. Very. Deep flavoured, perfumed, spicy, immaculately polished and presented. Smells, feels and tastes expensive. Cherry-plum, undergrowth, foresty notes, wood spice. Dry, tannic, integrated finish. Pretty much spot on from start to finish.”

92 Points - Campbell Mattinson July 2014 (Wine Front)



Andrew McConnell returns to Curly Flat

One of the most respected chefs around, Andrew McConnell, who continues to blend art with enjoyment with his array of distinctly different culinary ventures, will return for his eighth annual lunch at Curly Flat on Sunday, the **30th of November**.

Andrew and his team will be providing a sensational degustation menu that will be matched with Curly Flat wines, current and older vintages. Transport from and returning to Woodend train station will be provided. The all inclusive price is \$180 per person.

This lunch sells out quickly every year and prompt action is required to secure your seats! Please call on 03 5429 1956 or email to mail@curlyflat.com for all bookings/enquiries.



Curly Flat in Pinot Palooza 2014

So you love Pinot Noir? Come and join us and other Pinot Noir producers for the ultimate Pinot Noir lovefest! Rolling through Melbourne, Sydney & Brisbane in October 2014, 60 producers from Australia and New Zealand will be showcasing the depth and complexity of this beloved grape, highlighting how faithfully it describes where it was grown. We'll be at all three events, with some exciting Pinot Noirs for you to try and compare against the rest! For full details & ticket purchases visit the official website: <http://pinotpalooza.com.au/> We hope to see you there!



Curly Flat Cellar Door

If you are looking for a way to lose your winter blues, why not visit us for a tasting of our current release wines? With our warming open fires and relaxed environment, our cellar door offers a unique wine experience. We do not have casual cellar door staff, rather, you'll meet the people who work hands on at Curly Flat, on a daily basis. This offers insights into the stories behind each wine and the story and evolution of Curly Flat itself.

Curly Flat cellar door is open weekends and public holidays from noon to 5pm. More details at www.curlyflat.com



Heavy frost on our vines - a truly cool climate!