



Curly Flat

Oct/Nov 2015

No. 43

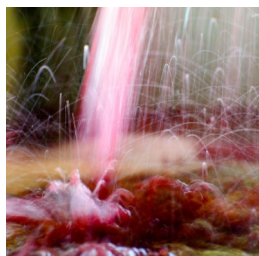
VINE TO WINE

Time to release...

2015 Curly Flat Pinot Gris & 2015 Curly Flat White Pinot

2015 - A vintage of fragrance, purity & power...

As we release the first wines from our 2015 vintage, an exceptional year comes clearly into view. From the first 2015 releases of Pinot Gris and White Pinot to the Curly Flat Pinot Noir and Chardonnay that still slumber in barrel, great fragrance and purity is the common thread.



In part this is due to our focus in the vineyard, and our obsession with continually improving soil health. Put quite simply; great wine can only ever come from great fruit. The other expressive factor is the nature of the season, and 2015 was a balanced growing year. It was warm without being hot, cool without being too cold, giving our vines thriving conditions to slowly ripen the fruit while preserving line and length. A dream year!

2015 Curly Flat Pinot Gris

Bouquet: Fresh mineral nose, delicate floral lively and fragrant. Spiced pears with hints of cream. Lime citrus fruit framed with French oak spice.

Palate: An almost immediate contrast between fleshy fruit and cleansing acidity. Tactile chalk like tannins gracefully define the breadth while the flourish of grapefruit driven acidity leads to elegant and long finish.

Our thoughts & cellaring: Refreshing in both its length and breadth, this one of the purest Gris we've bottled. Enjoy now and easily over the next five plus years...

Note: Pinot Gris is now also available in 375ml bottles!

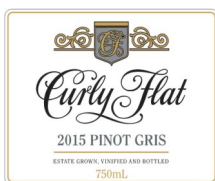
2015 Curly Flat White Pinot

Colour: Rose quartz with copper hues.

Bouquet: Lifted floral nose with a range of fruits from strawberry red fruit to more exotic gauva notes. Savoury characters of charcuterie along with cinnamon spice give further interest to the nose.

Palate: A palate that matches the nose, well weighted in terms of both volume and texture with persisting length.

Thoughts: The 2013 White Pinot was immensely popular and the 2015 doesn't miss a step in comparison. Interesting, different and refreshing, our White Pinot is easily enjoyable now and over the next one to two years.



Jancis Robinson MW catches up with Curly Flat

Jancis Robinson MW is not only one of the finest minds in wine, but also has a special significance to us here at Curly Flat. In 2006 Jancis raised our profile considerably with her article 'Australian Pinot Noir—an oxymoron no longer' where Jancis placed our 2004 CF Pinot Noir as her top Pinot discovery on that visit. Along with our current release wines, Jancis got to taste the 2004 again last month and was delighted at the evolution of this wine by stating "Is there a better 2004 Pinot anywhere?!" For us, this is more a verification of how our wines improve with age, whether it is the 2004 or a current release...



Current Release Reviews by Jancis Robinson MW—Sept 2015

Curly Flat 'The Curly' Pinot Noir 2012 - 18.5 points

Pale smudgy crimson. Edgy, notes of green, very very youthful with real core. Spice & structure. Real density.

Curly Flat Pinot Noir 2013 - 18 points

Pale crimson. Very pale rim. More complex redcurrant aromas than the Williams Crossing 2013. Neat & well balanced with great structure but overall light & fresh. So clean & fresh. Very pure. Ethereal.

Curly Flat Chardonnay 2013 - 17.5 points

Savoury, slightly funky nose with lots of acidity & greenness. Very delicate. Wait! Very reserved nose. Chalky finish.

Curly Flat 'The Curly' Chardonnay 2012 17.5 points

100% new oak. Almonds but not sweetness on the nose. Lots of substance, even fire! Definitely premier cru level! Intense with real concentration. Glamour! Flattering.

Cellar Dwellers - Our wines excel with age...

Curly Flat Pinot Noir 2004 – tasted September 2015

Impressive colour! Mid ruby. Explosively aromatic bouquet. Herbs and still some structure. Is there a better 2004 Pinot anywhere?! Sinewy. Just a hint of strawberry. But great life and spice. Still lots of fine tannin. 18 points
Drink 2009 - 2020

Curly Flat Chardonnay 2005 – tasted September 2015

Pale greenish gold. Pungent nose – needs air. A wine to decant. Some rich butterscotch on the palate and lots of verve and acidity on the finish. Still lots of development to come. Very nervy and impressive. Builds on the finish.
No hurry to drink. 17.5 points Drink 2010 – 2020

Macedon Ranges Wine & Food Festival 2015

The *Budburst Festival* has changed its name to the *Macedon Ranges Wine & Food Festival*, and will be held on the weekend of the **14th & 15th of November**. With over 20 wineries participating, this is a great chance to discover some hidden gems! For details visit www.macedonrangeswine.com.au



Curly Flat will be part of the celebration and we'll have some **great food available**. There'll be food for those on the go, or you can take it slow in our estate homestead and sit down to a bistro meal by Chef Adam



Davidson, Phillip's nephew, who is racing up the culinary ladder in the Melbourne food scene. Artisan coffee (roasted locally by Rafael) and cakes will also be available. See full menu provided on our website.

Please note all visitors are welcome so you don't need to be part of Budburst to visit Curly Flat over this weekend, whether it is for a tasting, something to eat, or both!

We encourage bookings for lunch. To do so please contact us on (03) 5429 1956 or mail@curlyflat.com

Cutler & Co Degustation Lunch at Curly Flat

Cutler & Co. will be returning to Curly Flat for a degustation lunch on **Sunday 29th November**. The partnership of our wines, current and older vintages, with Cutler & Co's relaxed, yet sophisticated approach to food, have made for many memorable lunches at Curly Flat since 2007. The menu will be posted on our website.



Cutler & Co. Lunch in Vintage Hall at Curly Flat

Public transport options are available. A bus will meet the trains from Melbourne at Woodend Station and bring you to Curly Flat. A bus, costing \$13, will take up to 56 people from Curly Flat direct to Melbourne at the conclusion of the lunch (no rush to meet up with the train). There will also be a bus that takes you to Woodend Station to meet the 6:24pm train to Melbourne.

The all-inclusive price is \$185 / person. **These lunches sell out quickly!** Book 03 5429 1956 / mail@curlyflat.com

Thank you to the CFA

The fires came to within 3 km of Curly Flat. Words are inadequate to express our gratitude to the volunteers of the CFA for their tireless, selfless efforts.

Some Curly ideas for the festive season...

Curly Flat 375mls - good things can be done by halves!

Did you know we have a range of Curly Flat wines available in half bottles? Whether it is for yourself, or as a unique gift, a mini Curly Flat vertical is in the offing! Also we have special boxes to fit **four half bottles** and we have made some special half bottle history packs (see below). You can also make up your own special four half bottle packs as all bottles below are individually available either on our website or your provided order form. They're also a great companion for gourmet hampers. Perfect!



Curly Flat Pinot Gris 375ml (new!) (\$17)
2015 CF Pinot Gris

Curly Flat Pinot Noir History Pack 375ml (\$110)
2010, 2011, 2012 & 2013

Curly Flat Chardonnay History Pack 375ml (\$102)
2010, 2011, 2012 & 2013

Larger format Pinot Noir & Chardonnay

Large format bottles are a perfect way to mark an occasion or a milestone. They are also suited for long term cellaring. Large format wines come in a wooden Curly Flat branded box, making for a gift of distinction. Visit our website for the list of all available vintages. Prices include wooden box.

Curly Flat Pinot Noir 3 & 5 litre
2007, 2011, 2012 & 2013

3 litres from \$250 5 litres from \$420

Pinot Noir 1.5 litre (\$125)
2011, 2012 & 2013

1.5 litre Chardonnay available (from \$110)
2010, 2011, 2012 & 2013

Curly Flat Macedon NV Sparkling (\$45)

"An attractively bready sparkling wine which combines aged and autolysis complexity and youthful freshness beautifully. The mousse is creamy and the dosage is perfectly judged, balancing the regional acidity. This a very good buy indeed."

★★★★☆ **Lester Jesburg - Winewise June 2015**

2013 Williams Crossing Pinot Noir (\$27)

"A serious junior brother to The Curly, its colour bright and clear, the bouquet and palate both poised and detailed, the red fruits already shimmering."

94 Points - James Halliday 2016 Wine Companion
Rated as Exceptional Value, it's no stocking filler!

"Pale, limpid crimson. Very pretty, leafy nose. Round and ready but delightfully pure. So direct and fresh. Ready to gobble up now. Long. The perfect restaurant wine." **17.5 Points Jancis Robinson MW**

