



Curly Flat

Feb 2016

No. 44

## VINE TO WINE

*Time to release...*

### 2013 *The Curly* Pinot Noir, 2013 *The Curly* Chardonnay & 2014 Williams Crossing Chardonnay

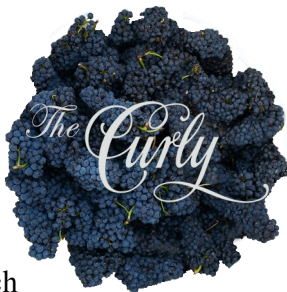
#### *The Curly Facts...*

The difference between *The Curly* and Curly Flat label wines is purely a divergence in approach, not in fruit quality. *The Curly* wines are not reserve wines. Because of the limited production of *The Curly* wines, along with the increased costs associated with smaller lot production and additional oak costs, *The Curly* carries a price premium, but one we feel still delivers great drinking value considering its scarcity.



#### 2013 'The Curly' Pinot Noir

From our first vintage of *The Curly* in 2010, we were driven by our respect of wines from Domaine Dujac et al. to explore the use of 100% whole bunch. The warm 2013 vintage was ideal for stems allowing the whole bunch journey to continue with the 2013 *The Curly* Pinot Noir.



*"Firm pale crimson. Firm structure. Pungent and spicy. Very structured and sinewy. More framework than fruit at the moment."* **18 pts Jancis Robinson MW 2018-2025**

*"Although it had been bottled for only five weeks, this wine showed enough to convince me that it's an exceptional pinot. It's fragrant, complex, intense and long-flavoured, but, above all, it is amazingly fine and delicate."* ★★★★★ **Lester Jesburg - Editor Winewise**

#### Tasting Note for 2013 *The Curly* Pinot Noir

**Bouquet:** The enticing fragrance of whole bunch ferment ushers in a multiplicity of secondary characters. Undergrowth, dried flowers and Christmas spices swirl both underneath and throughout the nose. A wine to be savoured and sniffed before being sipped!

**Palate:** A veritable wave of red cherries, milk chocolate and dried flowers flow across the palate with lively acidity. Great contrast is provided as the intersecting tannins derived of fruit, stem and French oak blur into a cohesive textural singularity. The finish lingers long on the palate, fanning out into the expansive peacock's tail.

**Cellaring/Overall Impression:** While having immediate appeal, the cellaring life will be 10-15 years. With the upper and lower registers in such supportive harmony, it shows us again that in the right conditions, high percentage whole bunch has both merit and reward.

#### 2013 'The Curly' Chardonnay

Our sophomore release of *The Curly* Chardonnay follows the same path as the 2012 *The Curly* Chardonnay as this release also employs 100% new oak delivered by larger format 350 litre French oak barrels. While comparable to the 2012 in approach, this release is no carbon copy. Every vintage has a unique set of growing conditions. Although both vintages took varying paths in terms of weather, most importantly they arrived at the same destination that we strive for each season; high quality.



*"Made in bigger barrels. Deeper gold than the regular bottling. More austere reserved nose and definitely more burgundian. Builds on the finish. Broader than the regular 2013."* **17.5 pts Jancis Robinson MW 2015 - 2022**

#### Tasting Note 2013 *The Curly* Chardonnay

**Bouquet:** Complex and perfumed; an embodiment of richness and restraint. The fruit and oak marriage is seamless. Lemon and lime citrus, white peach and apricot mix with toasty French oak spice.



**Palate:** Immediately powerful fruit and focused acidity surges across the palate before being assuaged by creamy oak. Contrasts continue as minerality pervades throughout the fleshiness, and fine texture provides a subtle but certain frame for both now and the future. And as the for the finish, it goes on and on.

**Cellaring/Overall Impression:** Solid, robust with definite alignment to white Burgundy (Meursault) - very complex and while layers are already on offer, the crescendo lays many years ahead. With our experience we see this peaking somewhere in the vicinity of 10-15 years.

#### Taste *The Curly* at Curly Flat Cellar Door

For the first month of their release, each weekend we will have both *The Curly* Pinot Noir and Chardonnays on tasting at our Cellar Door. You will be able to compare them to our other estate wines that will be on tasting. Over many years we have gained a reputation as a relaxed, informative and unique cellar door experience. See our website for info.



## 2014 Williams Crossing Chardonnay

Time and time again, our Williams Crossing label delivers dividends on the price to quality ratio. As our vines grow older and wiser, we seek to evolve with them in terms of vinification. Our aim in the winery is to be the hand you do not see, as we are winegrowers, not winemakers. In light of this we see Williams Crossing as our second label, but not as second rate.

**Bouquet:** A fragrant fruit driven nose that is both restrained and complex. Richer notes of freshly ripe white stone fruits merge with the hallmark range of cool climate citrus fruit. 6% new French oak adds refinement and spice.

**Palate:** With a powerful, yet beautifully poised mid palate, built again of stone fruits and citrus, more evident dimensions of oatmeal & cashews along with complexing lees cast their influence. All together this release is as flavoursome as it is focused with its fleshy frame matched by refreshing acidity.

**Cellaring:** A pleasure to drink now, but will cellar well for a further 5 years.

*"Some pretty keen chardonnay buying here. It boasts style, flavour, length and value. Otherwise I guess there isn't much to recommend it. It tastes of white peach and oatmeal, custard apples and spicy/smoky oak. It feels slinky and satiny, and has excellent body, but then turns racy and refreshing as it moves through to the finish. At \$25 the drinker is well in luck." Drink till 2020*

**92 points - Campbell Mattinson, The Wine Front**

## Guy Grossi celebrates the Macedon Ranges ...

On 12th March Guy Grossi showcases Macedon Ranges produce at Curly Flat as part of the Melbourne Food and Wine Festival. We were not allowed to promote this event before it was advertised by MFWF. The lunch is almost booked out but it is still worthwhile getting on the waiting list in case there are late cancellations as often happens. Wines served will be from Granite Hills, Hanging Rock sparkling and Curly Flat. The all-inclusive price is \$185 per person. For enquiries, please contact us on (03) 5429 1956 or [mail@curlyflat.com](mailto:mail@curlyflat.com).

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## Union Dining Pinot Lunch at Curly Flat

Union Dining (Age Good Food Guide 2015 Hat) returns to Vintage Hall at Curly Flat on 22nd May. Chef Nicky Riemer, a protégé of Stephanie Alexander, and her team prepare four sumptuous courses which will be matched with current and older vintages of Curly Flat wine with a focus on Pinot Noir. \$155 per person all-inclusive. Transport options are available connecting with Melbourne, Bendigo and Woodend. As this lunch sells out quickly, we recommend prompt action to secure seats! Bookings on **03 5429 1956** or to [mail@curlyflat.com](mailto:mail@curlyflat.com).



## Curly Flat Degustation Dinner at Mr. Carsisi

Located in Kyneton, fast becoming the epicurean epicentre of our region, we will have a five course degustation menu showcasing current and older vintage Curly Flat wines along with the Middle Eastern cuisine that Mr Carsisi has become famous for. The dinner will be held on Friday, 26th February. The cost is \$130 per person. Bookings via Mr. Carsisi on 03 5422 3769.



## Peter Mac Cancer Foundation Charity Concert

On 22nd & 23rd April there will be a performance of ACT 1 of Wagner's masterpiece Die Walküre at the North Melbourne Meat Market. Our wines will be there to help raise funds with all proceeds going to the Peter MacCallum Cancer Foundation. For concert details and tickets please visit <http://goo.gl/OCPs1V>



## St Ives Food & Wine Festival

Curly Flat wines will be shown at the St Ives Food & Wine Festival held in the St Ives Village Green on Sunday 6th March, 10:00 am to 4:00 pm. Funds raised on the day will go to charities including Room to Read, a very worthy cause (<http://www.roomtoread.org/Australasia>)

## Recent Current Release Reviews...

### 2013 Curly Flat Pinot Noir

*"20 months in oak, 30% new. Characterised by its satiny mouthfeel, though the swirls of sweet-sour cherries, cranberry, spice and cream wage war on your senses. To excellent effect. Tannin, acidity, length; all march imposingly through the mouth. Another beauty."*

**96 points - James Halliday Australian Wine Companion**

### 2013 Curly Flat Chardonnay

*"A fit toned athlete of a wine with rippling muscles showing the buttered caramel, toasted coconut, poached fruits in classy oak. Winemaker input of caramel with the charming palate loaded with a youthful rich creamy even mouth feel and flavours that mirror the aromas."*

**95 points - Rob Geddes MW - his year to drink, 2023.**

### 2015 Curly Flat White Pinot

*"Lovely wine, this. Slips and slides, dips and glides, satiny textured and light weight but enough of a kiss of sweet strawberry fruitiness to keep you invited in. There's florals and roses and raspberries to sniff on too. Little dry pucker and lick of tangy acid finishing the wine is a treat. Gentle, pure-feeling, elegant, sleek. Dive in"*

**92 points - Mike Bennie, The Wine Front Drink till 2018**

## Flat Chat at The Flat!

Construction of our winery extension has commenced. The extension will be home to wine maturing in bottle.

