September 2016



No. 46

VINE To WINE

Time to release... 2014 Curly Flat Chardonnay

Vintage 2014 - Wines of power, grace & scarcity

You might remember that the crop produced in 2014 was of a very high quality from lower than average harvest volumes. The cooler spring conditions lead to smaller bunches post flowering, with the exciting result being more intensity of depth and flavour. Each vintage has unique weather conditions which are reflected in



the wine. For 2014 the cool spring was soon replaced with a powerfully warm summer, especially over January and February, before cooler weather returned in March. Throughout the season, the key feature of our cool climate persisted; low overnight temperatures. Slow steady ripening resulted in deeply complex fruit. All these elements translated into wines that are powerful in their youth and will age very well long term in the cellar.

2014 Curly Flat Chardonnay

Bouquet: Generous with fresh lime and preserved lemon, white peach, apricot and tangerine combine with savoury characters; sea spray, struck match, hazelnuts and spiced nougat all meshing together with the fruit, making for a complex nose.



Palate: Rich and complex in both taste and texture. A lime citrus wave cuts a refreshing line through a creamy, textured palate of stone fruits culminating in length that is both long and luxurious.

Spice.

Cellaring: Elegant yet ample, poised yet powerful, with both fruit and promise of long haul cellaring over the next 10+ years. Approachable now with some air, the peak of a wine this powerful lays years ahead. We place it among our finest Chardonnays to date.

Available Formats: 375ml, 750ml & 1500ml

"Hand-picked 26 Mar-14 Apr, whole bunch-pressed, fermented 11-16 days in French oak (43% new), matured for 18 months, 50% mlf. This is an exercise in lusciously layered complexity and power, taken only after endless trials over previous vintages, but also respecting the integrity of the fruit." Drink till 2027

96 Points—James Halliday 2017 Wine Companion

Halliday Wine Companion 2017 Highlights...

Curly Flat Pinot Noir 2013

"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 - Rated as Exceptional Value, Drink till 2025

Williams Crossing Pinot Noir 2014

"Impressive second label, reflecting the fastidious approach of Curly Flat in the vineyard and winery alike. The spicy bouquet has a bright plum and red cherry fruit, oak and tannins in serried support." 94 Points - Drink till 2022!

Williams Crossing Chardonnay 2014

"Beautiful wine to spend time with. Full-flavoured and textural but racy and refreshing. White peach, citrus and custard apple with slips of creamy, smoky oak. 'No-brainer' at the asking price."

93 Points - Rated as Exceptional Value, Drink till 2021

Curly Flat Pinot Gris 2015

"Barrel-matured (in part, but no new oak) and, partly as a result, both flavoursome and soft. This wine is reliably good and here too once again. Bright fruits and savoury spice. Satisfying." **93 Points - Rated as Exceptional Value**

Curly Flat White Pinot 2015

"Rosé style though the name is not the only thing to set it apart. It's whole bunch fermented, some of it in oak, but perhaps what characterises it most is its exceptionally pale colour; you'd almost say that this exists in a land of its own, somewhere between white wine and the paler rosés. The flavours remains punchy and savoury accented.." 91 Points - Rated as *Exceptional Value*

Last Drinks!

Nothing lasts for ever, and as all fruit is estate grown, that goes for every wine we make. Where we can, we like to give you fair warning of what is disappearing rapidly...

Williams Crossing Chardonnay 2014 Going... Curly Flat White Pinot 2015 Going...
Williams Crossing Pinot Noir 2014 Going Fast... Curly Flat Pinot Gris 2015 in half bottle only!

Upcoming Curly Flat events Pinot Palooza 2016

The ultimate celebration of Pinot Noir in Australia returns this year and promises to the best yet! Curly Flat joins at least 60 winegrowers and

makers from Australia and New Zealand. You'll get to see, swirl, sniff and taste how Pinot Noir translates from a range of different sites and approaches, all with nuances of vintage expression. With Paloozas in Sydney, Melbourne and Brisbane still to come we look forward to seeing you there! For tickets and event info, head to http://

pinotpalooza.com.au

Cutler & Co. Degustation Lunch at Curly Flat

Sunday October 23rd

Price - \$185 all inclusive per person

This lunch is heavily booked. You

can place your name on a waiting list that may offer up some seats as the event date approaches. Enquiries can be made to us directly on 03 5429 1956 or mail@curlyflat.com.

Public transport options are available. More details will be posted on the Events page on our website.

Macedon Ranges Wine and Food Festival 2016

Budburst, the Macedon Ranges Wine & Food Festival, will be held on the weekend of 12th & 13th November. Many cellar doors across our diverse region have food

and entertainment on this weekend. It's a chance to discover some of our region's 'hidden gem' producers.

Brunch and lunch from ex Star Anise Emma James' pop up bistro (featuring slow braised local lamb) will be served in Curly Flat's1880's homestead from 10:30am to 3:30pm. Rafael's Coffee Cart with locally roasted beans and yummy cakes will keep you going through the festival weekend. For all the details of the regional festival go to <u>http://</u> <u>www.macedonrangeswineandfoodfest.com.au/</u> where there is info on how it works, ticket purchases etc. More details of what we will be doing will be in our next newsletter and on our website...stay tuned!

Keep up to date with Curly Flat events & more

In between releases of our newsletter, we put all our latest info on the Events page on our website <u>www.curlyflat.com</u>

For extra news on happenings around the vineyard and

beyond, follow our Facebook, Instagram and Twitter pages. Simply type in Curly Flat in the search bar!



As we are grapegrowers first and foremost, we are delighted to see some 'normal' winter rainfall... well its not normal actually, because it is above average! Above average is most welcome and goes towards addressing the shortfalls of recent years. So far this year we have received more rain than we got for the full year



in 2015! This is of great benefit to our vines as the water seeps deep into the soil moisture reserves. This bodes well for good spring growth which hopefully sets up great structure for 2017 and beyond.

Pruning Complete & Vintage 2017 begins!

Our team has completed pruning and now exhale before budburst starts in September. Our team makes every cut in our 33 acre divided trellis vineyard. As the divided trellis is a double canopy system it is 66 acres underfoot! Overall it usually takes three full months to complete - in freezing, wet winter weather, so we are always thrilled to finish and await the growth of a new vintage! Jeni and Phillip are truly appreciative of the vineyard crew's efforts.



Our vineyard team celebrate completing pruning!

Update on our Museum Wines...

In October 2015 Jancis Robinson MW tasted 2004 Curly Flat Pinot and commented "is there a better 2004 Pinot anywhere?" Curly Flat wines benefit so much from age so we are doggedly holding back serious quantities of museum wines starting with the 2011 vintage wines. In future years, museum wines will be available for you, direct from Curly Flat and restaurants will serve these older wines that are in, or close to, their optimal drinking window. We recognise that many people would love to hold wines but do not have adequate cellar capacity. Our recently completed winery extension will be home to maturing Curly Flat wines.

At least our wines fly First Class

As grape farmers we travel economy, but we are happy to know that our wines fly first class. Our relationship with Emirates Airline continues to grow and their latest selection is 2011 Curly Flat Pinot Noir.



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PINOT PALOOZA

2016 TOUR DATES

SYDNEY OCT 9TH Melbourne OCT 15TH Brisbane OCT 16TH



CURLY FLAT EVENTS