

VINE To WINE

Time to release...

2014 Curly Flat Pinot Noir, 2016 Curly Flat Pinot Gris & 2015 Williams Crossing Pinot Noir

2014 Pinot Noir, less has given more...

As with the majority of producers across Victoria, our yield was down due to the cooler weather conditions at flowering and the resulting smaller and fewer berries. When summer came, it gave us ideal ripening conditions. The smaller berries result in an increased skin to juice ratio leading to greater tannin structure along with a darker fruit profile. The 2014 is reminiscent of the more robust Curly Flat vintages such as the 2012, 2010 and 2009. While the 2014 has the depth of those years it is instilled with a more restrained elegance.

As wine growers, we celebrate the seasonal differences



2014 Curly Flat Pinot Noir—a real cellar dweller... reflected in the wine of each vintage.

2014 Curly Flat Pinot Noir

Bouquet: A brooding nose of fruits, both red and black, that occupy the cherry spectrum in the main; hints of plum provide further intensity. A chorus of secondary characters, ranging from exotic cacao spice to game meats, all add to the aromatic complexity.

Palate: The smaller berries of the vintage has led to more physical extract, but the fruit is up to the task...vibrant black cherry, red berries, earth, undergrowth, dark chocolate; there are elements of both density and light as ample acidity shimmers throughout the densely flavoured profile providing a long textured finish.

Cellaring: With its density in fruit and structure, along with acid line, long term cellaring is clearly assured. Decanting is recommended to enhance present enjoyment as this wine will not be hurried but will reward the patient. One for the long haul, cellaring 10 - 15yrs or more ...

Available Formats: 375ml, 750ml, 1.5lt and 3lt

2016 Curly Flat Pinot Gris

2016 was a powerful intense vintage from the start, but cool climate sensibilities remain intact as good acid flutters within the richness... Expect great things from this vintage!

Bouquet: A richer nose than usual and it is no poorer for the fact. Ripe yet restrained fruit spectrum of pear, apple, and melon along with hints of pink grapefruit. Complexing honeycomb and brûlée notes due to French oak influence and lees contact.

Palate: Upfront mouthfeel as pear fruit reemerges along with Seville orange and wood spice, before a graceful chime of acidity ferries the fruit along an enjoyably textured journey.

Cellaring: Drinking well now and a certain companion for the summer ahead, but 3-5 years in the cellar will bring rewards to those who can resist. In 750mls only.

2015 Williams Crossing Pinot Noir

With the smaller volumes of 2014 Williams Crossing Pinot Noir, it came as no surprise that it quickly sold out. With our premium estate Curly Flat label, we mature the wine for 6 to 12 months after bottling before release. Williams Crossing wines are released when the previous one has sold out. These wines drink well when young but can also benefit from cellaring.

Bouquet: An alluringly delicate nose of raspberry and blackberry fruits nestle comfortably between several complexing secondary characters of undergrowth and wood smoked bacon, dried aromatic herbs and flowers.

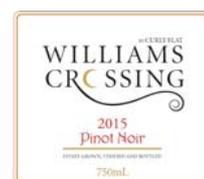
Palate: Luxuriously weighted and balanced by lively acidity along with good definition provided by the gossamer silk structure that slips and grips across the palate. With moderate length, a pleasant yet complex conclusion takes place, driven by twigs and spice and a bite of fresh strawberry.

Cellaring: Drinking beautifully now, but will certainly benefit from 5 years cellaring, likely longer.

Now in 375mls & 750mls



2016 Pinot Gris pre-flowering...



Macedon Ranges Wine & Food Festival

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.

At Curly Flat we are celebrating with brunch and lunch from ex Star Anise Emma James' pop up bistro in Curly Flat's 1880s homestead, from 10:30am to 4.00pm. Try Rafael's Coffee from locally roasted beans. Powlett St Ices will be serving their delicious icecream and sorbet for those wanting a sweet treat. For details of events throughout the region go to www.budburst.com.



**MACEDON
RANGES
WINE
AND FOOD
Budburst
FESTIVAL**
12 & 13 November



Tastings in the winery (left) and great food in Vintage Hall, it's a great time to visit Curly Flat and the region.

Curly Flat Pinot Noir Vertical Tastings at Budburst

As part of the Budburst festival we will be conducting Curly Flat Pinot Noir vertical tastings on Sunday 13th November. This is an exceptional opportunity to not only taste some rare Curly Flat Pinot Noirs, but also to hear the stories behind the wines. Bookings on 03 5429 1956 or orders@curlyflat.com - seats at \$30 per person; while places are limited we may open up other sessions based on demand.



Curly Flat Pinot Noir Vertical Tasting

Sunday 13th November 2016

Session One: 11a.m. Session Two: 3p.m.

11:00 a.m.	Even Years	2004	2006	2008	2010	2012	2014
3:00 p.m.	Odd Years	2003	2005	2007	2009	2011	2013

Visit us throughout spring and summer!

Can't make it up to Budburst? No problem. Our cellar door is open all year round and the spring/summer months are a great time to visit Curly Flat. We are open for tastings from 12 noon - 5pm every weekend and on public holidays except Christmas and Boxing Day. We show wines on weekdays by appointment. Only an hour's drive from the heart of Melbourne, our cellar door is an unhurried, informative experience that many rate as their best, but come and see (and taste) for yourself! Cellar door details can be found on our website, www.curlyflat.com.



High winter rainfall, now spring has arrived!

Winter is classically our wet season and it certainly was this year! This rainfall is most welcome, especially after receiving below average rainfall for previous two winters. Our free draining vineyard soils soaked up this rain, deep into the subsoils and put our vines in good stead for vintage 2017 which is now well underway.



Curly ideas for the festive season...

With Christmas looming, we have a few ideas that may be just the thing you're looking for. See below for some of the special bottles or packs that could make the perfect gift. Also, if you visit our cellar door, there are some individually hand crafted items such as beautiful French oak bowls, platters and more; all have been refashioned from Curly Flat wine barrels!



We have half bottles (375 ml) in Curly Flat Pinot Noir, Chardonnay, Pinot Gris and now Williams Crossing Pinot Noir. Stocking stuffers, perhaps?

Curly Flat History Packs

- 1 each of 2011, 2012 & 2013 750ml CF Pinot Noir
 - 1 each of 2011, 2012 & 2013 750ml CF Chardonnay
- Curly Flat Pinot Noir Magnums 1.5 litre (in wooden box)
- 2011, 2013 & 2014
- Curly Flat Chardonnay Magnums 1.5 litre (in wooden box)
- 2010, 2011, 2012, 2013 & 2014

Price rise delayed until December

The prices of new release wines will increase but not until December. Orders placed in November will be at the old prices. From now we aim to give you advance notice of price changes so you have the opportunity to purchase before the price rise.