



Curly Flat

February 2017

No. 48

VINE To WINE

Time to release...

“The Curly” Pinot Noir History Pack & 2015 Williams Crossing Chardonnay

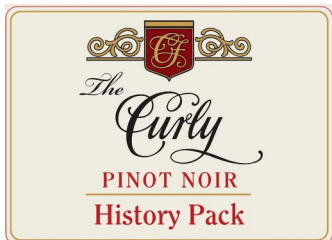
Some history is worth repeating...

There are several reasons behind releasing our inaugural “The Curly” History Pack. Firstly, “The Curly” wines were produced in small quantities and are only available directly from us so you may have missed out on acquiring these. As with all Curly Flat wines, “The Curly” benefits with age, so it is worthwhile releasing them at varying stages of their maturation. It is an opportunity to see the philosophy behind “The Curly” wines and experience how they differ from our regular Curly Flat.

“The Curly” is not a ‘reserve’ wine, but rather an individual approach that is different to our Curly Flat estate label wines. While there are definitive differences, both wines begin with the same premium quality fruit that has walked a different path from the more familiar and which arrived at destinations we felt was worthy of its own bottling.

Our first “The Curly” Pinot Noir in 2010 was 100% whole bunch and 100% new oak, inspired by Domaine Dujac; not all “The Curly” wines follow that trend. The ethereal “The Curly” 2011 Pinot Noir, only has 14% whole bunch, but its 100% new oak is delivered from a single 300 year old French oak tree, a rarity in the world of wine. With the 2012 & 2013 we see a return to 100 % whole bunch, but with different oak regimes; 65% new in 2012 and 38% in 2013.

Given the scarcity, “The Curly” Pinot Noir history packs will not be available on our website so as to give priority to our mailing list customers. Purchases can be made by email, faxing your order form, calling us directly on 03 5429 1956 or by visiting our cellar door.



2011 The Curly Pinot Noir

95 points - James Halliday

2012 The Curly Pinot Noir

95 Points - Huon Hooke

2013 The Curly Pinot Noir

96 Points - Campbell Mattinson

\$204 per 3 bottle pack

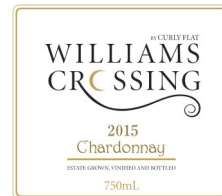
Limit of 2 packs per customer



*“The Curly”; represents
the continuing exploration
of our vineyard...*

2015 Williams Crossing Chardonnay

An outstanding harvest such as 2015 brings high expectations. As we release our Williams Crossing Chardonnay and, along with already released Williams Crossing Pinot Noir, we feel those expectations have been well and truly met. The quality of our Williams Crossing wines bodes well for the future 2015 Curly Flat releases...



Bouquet: Within a generous white peach frame, citrus fruits of lime and grapefruit set the scene. Secondary inputs of French oak spice, oatmeal, roasted cashews and vanilla culminate in a nose that is perfumed and complex..

Palate: A crisp citrus wave folds into fresh ripe white peach, forming a juicy, luscious and lingering palate. Fine and persisting structure provides elegant carriage for the mouth filling fruit through to its overall satisfying conclusion with surprising length.

Cellaring: Clear varietal expression meets clear value. While satisfaction will be found in its youth, 5+ years in the cellar will bring rewards to those who resist temptation.

Recent Release Reviews...

2014 Curly Flat Pinot Noir (\$52)

“There’s plenty of richness here. Plenty of flow. And yet it’s varietal, fragrant, complex and savoury-slanted. We’re onto a good thing here. It takes spice and sews it through the mainstay of cherry plum, brushes smoky oak over dried herbs, and keeps cranberry/boysenberry characters for the finish, adding freshness and life to the overall sense of power. Mouthfeel is satiny; length is assured. Not a hair out of place. And plenty of excitement factor.”



95 Points - Campbell Mattinson, The Wine Front

2014 Curly Flat Chardonnay (\$46)

“Bright, clear, medium to full yellow colour, with a cashew-nutty bouquet which is attractive, pure and fresh, laced with honey, lemon and grapefruit. The palate’s focus, searing intensity and freshness suggest it will age well and build in the bottle. Appealing spicy touches from the oak. Lovely wine, focused, concentrated and very long, with great potential.”

96 Points - Huon Hooke, www.huonhooke.com

Ian Curley Comes To Curly Flat

Renowned chef, Ian Curley, one of the busiest chefs in Melbourne, returns to Curly Flat. Ian is executive chef for a couple of Melbourne's best known restaurants such as The European & the Melbourne Supper Club, but there are several more strings to this maestro's bow one of which is French Saloon. Ian and his skilled team will be here at Curly Flat on Sunday, 5th of March to create a sumptuous 4 course lunch matched to a range of current and older vintages of Curly Flat wines. \$165 all inclusive - all bookings and enquiries to us on 03 5429 1956 or mail@curlyflat.com



These lunches sell out quickly so don't hesitate! Public transport options are available. See our website for details.

Harvest Picnics Return to Curly Flat!

Long term supporters of Curly Flat will remember the Harvest Picnics we had many years ago. We are delighted to announce their return, with the upcoming 2017 harvest. This is a great time to visit us, not only hear about what we do, but actually see the grapes and taste the juice as they begin their journey to become Curly Flat wines. We have yet to confirm the structure of the day but the aim is to give you a better understanding of what's involved in growing and processing Pinot Noir, Chardonnay and Pinot Gris, in a joyous and fun format.



As nature dictates when we harvest, we will announce some dates as soon as practicable, along with the cost that includes a gourmet barbeque lunch & dessert, wine tastings and winery tour. Weather permitting, there will be treading of the grapes (grape treading outfits provided). It is likely to be Saturday 8th April and/or a week earlier or later. Watch for more details on our Facebook, Instagram and on of course, our website www.curlyflat.com.

To register your interest for this event, please email mail@curlyflat with your name and the number of guests

Cellar Door

If you can't make it to our lunches but would like to know more about what we do, please visit us for a tasting of our current release wines. Open each weekend and public holidays, 12 noon -5pm and other times by appointment by calling us on 03 5429 1956.

Also it is worth noting that we have some unique French oak pieces that have been fashioned from old Curly Flat wine barrels!



French oak bowl made from old Curly Flat barrels...

2015 Curly Flat **White Pinot** - Last Drinks!

You'll be hard pressed to find such a light pressed Pinot Noir as our Curly Flat White Pinot. A serious wine and no ordinary Rosé, as it is made from *dedicated* Curly Flat Pinot Noir fruit which is whole bunch pressed (not made by saignée), giving only about 2 hours of skin contact resulting in a uniquely light expression of Pinot Noir. While light in colour it is big on flavour. Stocks are low so we are calling last drinks. At this stage there are no plans for another so we recommend getting in now!

"A rosé by another name. 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 - drink till 2018, Mike Bennie, The Wine Front

Vintage 2017, our 20th harvest ...

We hold our breath as we await the 2017 harvest, our 20th vintage. Every vintage since 1998 has been a unique chapter in the story of our vineyard that has served to deepen our understanding of it. While these annual revelations invariably pose more questions than answers, it is these questions that illuminate our path going forward. What is certain is the validity of our site and its capacity to elegantly express that the sense of place and the tricky nature of cool climate viticulture. That knowledge heartens us, but by no means is any vintage guaranteed or given, so it's back to work, and holding our breath!



Frost Bites

Being in the coolest viticultural region in Australia brings us the benefits of slow ripening but it also comes with some inherent risks. No risk is more perennially menacing than that of frost. Since 2010 our water based frost protection system has covered our most



Our frost system in action this year

vulnerable areas, about one third of our 33 acre planting. This system has fought many frost events since its installation but last October we suffered a frost that in some areas in the vineyard as temperatures descended to -4° which was too cold for our frost system to completely protect. A very late frost on 19th December was a nasty surprise. We feel losses at this stage are about 10-15% which hurts but we are grateful that it wasn't more. This illustrates that our endeavours are far from easy and that success is never guaranteed. We appreciate every bunch and bottle!

