

VINE To WINE Time to release...

2015 Curly Flat Pinot Noir

2015 Pinot Noir - vine age and a great season...

With an average vine age of 21 years, we feel our vineyard is really starting to show the benefits of maturity. The near perfect conditions of the 2015 growing season provide a seamless backdrop against which to assess the impacts of vine age; most notably structure and concentration.

Of course, vine age alone is not the



only indicator of quality. Watchful, yet low impact vineyard management, and a gentle approach in the winery, aim to coax the best from our vines. The combination of vine age, our cool climate site, an experienced and dedicated team, and the outstanding 2015 growing season, has resulted in a wine of structure, grace, length and longevity. The aging potential of Curly Flat Pinot Noir is well known, and this release is no exception. It has a long and assured future.

Tasting Note for the 2015 Pinot Noir

Bouquet: Violets, black cherries and wild raspberry, some undergrowth and pot pourri. A complex, rich and fragrant nose.

Palate: A luscious intense palate that is awash with black fruits, kirsch, cocoa and a hint of black pepper. Typically fine tannins provide impressive structure and texture. Acidity is in balance, and frames the impressive flourish on the finish.

Cellaring: Approachable now but undoubtedly one for the cellar. An easy 10, if not 15 years lays ahead...

First review of Curly Flat 2015 Pinot Noir

"It's the sternest, crunchiest, most brooding Curly Flat Pinot Noir I can recall. It's routinely a wine of heft, and cellarworthiness, but this release is a rock. Tannin, acid, fruit and oak all combine to powerful effect. It's simultaneously slippery smooth, creamy in fact, and surly; it's like an approaching cold front: beautiful, intense, intimidating. We have spice, alpine herbs, orange rind and stewed black cherries. We have acidity forming a clear stream. We have sets of tannin. This is a monty for the cellar." Drink till 2028+



95 Points Campbell Mattinson, The Wine Front

Vertical tastings with a twist...

To demonstrate how our wines improve with age, over the coming year we will embark on a series of vertical tastings, but with a twist. Curly Flat Pinot Noir is made up of a mosaic of barrels, each representing a particular location and approach that's employed respecting the nature of the



vintage, past experience or experimentation. We select certain barrels that represent an approach in the winery, or facet of our vineyard. A fraction of each of these barrels is bottled separately, before they are blended into our Curly Flat Pinot Noir. It is with these 'library' barrel samples we wish to show the variety of decisions behind the wines. If you would like to taste the individual components of our Pinot Noirs, join us at Curly Flat on the weekend of the 23rd & 24th September. This is before we head to London, where our library wines will be examined at the *Institute of Masters of Wine Conference* in October. Below are examples of the library wines, along with museum wines on tasting:

Curly Flat Vertical Tasting with Library Wines 2004, 2006, 2008, 2010, 2012 & 2014

Plus a selection of library wines, which may include:

- different clones
- destemmed versus whole bunch ferments
 - new versus old oak maturation







When?

23rd & 24th September 2017 At Curly Flat Vineyard Limited Seats! \$20 p/person (03) 5429 1956 or mail@curlyflat.com

Price rise coming on Curly Flat older vintages

We aim to give you notice of price increases so you have a window to purchase at the old price. The 2015 Curly Flat Chardonnay and 2015 Curly Flat Pinot Noir have currently had no price increase, but vintages 2014 and earlier of Curly Flat Pinot Noir will increase as of 1st September.

Fathers Day Feast at Curly Flat

Looking for a different experience this Fathers Day? Join us for a wood fire oven roasted feast from local chef Emma James, formerly of Star Anise in Kyneton. Hot



MELBOURNE - 7th October

SYDNEY - 8th October

BRISBANE - 15th October

MACEDON

RANGES

WINE

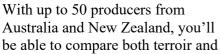
ND FOOD

spiced cider & damper on arrival, shared platters of 12 hour slow roasted lamb, braised rabbit, pork belly and all the trimmings. \$50 p.p., kids' menu \$24 p.p. (under 12 & must be pre-ordered).

Curly Flat wines can be purchased, along with some great beers from local Woodend brewery legends Holgate's. Call 03 5429 1956 or email mail@curlyflat.com for bookings.

Pinot Palooza 2017

Pinot Palooza celebrates the depth and complexity of Pinot Noir. Curly Flat will be at Melbourne, Sydney and Brisbane, pouring our Pinot Noirs and telling the stories behind them.

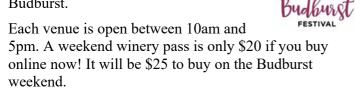


technique. See how exciting Pinot Noir can be!

Visit the official website at http://pinotpalooza.com.au/



On November 18 + 19, Curly Flat joins over 30 wineries at 20 venues across the region, opening their doors to celebrate Budburst.



The winery pass gives you access, and your own tasting glass, to try over 100 wines. Curly Flat will again have a pop up bistro, details on that closer to the event.

http://www.macedonrangeswineandfoodfest.com.au/

Pruning almost complete, but it's never over!

As the vineyard is fundamental to our endeavours, we take pruning very seriously. Not only are we laying down the structure for the harvest ahead, we are also making decisions for the vines' long term future. Over the last two pruning



seasons we have been engaging in a series of onsite workshops by Simonit & Sirch to increase the long term health of our vines with each and every cut we make. We aim for Curly Flat Vineyard to be multi-generational, so while we have almost finished this year, each successive year that lays ahead is a chance to increase vine health and quality.

Recent News & Reviews...

International Comments

2013 Curly Flat Pinot Noir

"Spiced with dried strawberry aromas, the palate is supple & generous with wild strawberries & cigar box. Very well integrated with fine tannins. Lively acidity sings through." 95+ points (Gold) International Wine Challenge 2017

2015 Curly Flat Chardonnay

"Broad, ripe nose. Not tropical, but with fleshy stone fruit, cashews and lemons. The palate has a mineral quality that balances the ripeness of the fruit. Fresh, taut, and concentrated with well-integrated oak. Fine job."

95 points (Gold) Decanter World Wine Awards 2017

Halliday 2018 Wine Companion

It's great to see Ned Goodwin MW has joined the Halliday Wine Companion team. We have included his reviews below from the latest 2018 Wine Companion, more for his words as we feel they capture the essence of the wines far more than by sheer weight of numbers. All wines below are currently available.



2014 Curly Flat Pinot Noir 97 Points

"A pinot noir lit by a satin sheen of red berry fruits splayed across the mouth by juicy acidity and impeccably wrought tannins. Growing darker of fruit and broader of midriff as it opens, a lick of briar, wood smoke and truffle imbue a carnal edge to a shimmering, mellifluous finish. Delicious out of the gates, this pinot is a svelte, sumptuous glide across the senses." Rated as Exceptional Value

2015 Curly Flat Chardonnay 95 Points

"This is a strapping Curly Flat. The wine has undergone 50% mlf to confer complexity, stability and poise on one hand; to retain natural acidity on the other. This strikes a creamy cord that parlays well with the wine's sheer extract, stone fruit and vanilla pod notes. The finish is long and emphatic, careening across a high pitched scale of mineral crunch and layered complexity, auguring well for a long future." Drink till 2028

2015 Williams Crossing Pinot Noir 92 Points

"Vibrant ruby red, somewhat pallid, lies in stark contrast to the shot of wild, ripe strawberry that shoots from the hip upon first sip. Lithe, sinuous and long of flavour, this is destemmed and partially wild-fermented, partially inoculated. There is a dollop of oak and a hint of well hewn grape tannin to tame the package." Drink till 2021

2015 Williams Crossing Chardonnay 91 Points

"A bright yellow tinted with a luminescent green, this is a combination of cool tank-fermented material and that handled across new and used oak. Malolactic fermentation was blocked to accentuate freshness. The overall impression is one of primary fruit: a hint of pineapple, abundant peach, apricot and a lash of nectarine on the finish. Round and plenty ripe, despite the merger." Drink till 2021