May 2018



No. 53

VINE To WINE

Time to release...

2016 Curly Flat & Williams Crossing Chardonnay

2016 Vintage - Powerful yet precise...

With depth and richness matched by mineral etched acidity we see our 2016 wines as those of great symmetry and tantalising length. Every growing season has its charms and quirks that instil wines



with unique characteristics. 2016 was our earliest season since 2008. This is not to say that the fruit ripened quicker. There was no contraction of our average maturation window of 110 days from flowering. Rather, the season started earlier and maintained an intensity throughout. Our 2016 Chardonnays show excellent concentration, and have the tension and texture to age gracefully for many years.

2016 Curly Flat Chardonnay (\$46)

Bouquet: A complex nose of bakers spice and white florals, struck match and sea spray salinity. Notes of lemon curd, preserved lime and fresh fig form a nose that is rich yet delicate.

Palate: Powerfully elegant citrus driven palate, with grapefruit leading the charge. Seamless structure and mineral acidity provide elegant undercarriage and length to the immediately satisfying front and mid palate. Delicious!



WILLIAMS

CRC SSING

Cellaring: Drinking very well now, rewards await cellaring over the next 5 to 10 years. *"Lots of tension with very bright fruit. Lots*

to bite on. Crystal clear." 17 points (rating: Superior) Jancis Robinson MW Drink

2016 Williams Crossing Chardonnay (\$26)

Bouquet: Floral and fruit driven, lively and fresh. Lighter oak frame and lees impact creates subtle and savoury depth.

Palate: A round palate with a flourish of ripe nectarine and citrus that brings satisfaction in its flavour and crisp finish.

Cellaring: Delicious drinking now, but can be cellared over the next five years for further reward.

Dozen Discounts for Direct Customers

That's right. **10% discounts on purchases of a dozen or more**. Starting now.

It has been our policy to give free bottles of wine to customers who place large orders. This can sometimes be logistically difficult, and in the interest of fairness we decided it was time to make it more straightforward. In addition, changes to WET taking effect on 1st July see major incentives for Curly Flat to increase direct sales. We would rather give a discount to consumers than pay the excessive amount of WET applicable to trade sales!

96 point Halliday review 2015 The Curly Pinot Noir

"From the oldest estate vines planted '92, 100% whole bunches fermented with wild and cultured yeast, matured for 20 months in new French oak. This has had the whole shooting box thrown at it, but has responded in fine style. Yes, the whole



bunch are obvious, as is the 100% new oak, but the fruit steps daintily around the road blocks that might have otherwise been too much, and in doing so underlines its excellent length and finish."

96 points - Halliday Magazine, May 2018 (\$66)

The Curly is a limited bottling and currently stocks are still available.

Vintage 2013 Museum Focus

In continuing our limited releases of museum wines, this quarter we focus on our 2013 vintage. 2013 was an outstanding vintage and there are still years of cellaring left in each release. For the next three months, 50 dozen of each of our 2013 wines will be available at current releases prices both online and at cellar door. We'll be rotating through the 2013 wines on tasting so make sure you drop by the cellar door and enjoy a tasting by the open fire in these cooler months.

2013 Curly Flat 'The Curly' Pinot Noir \$70 \$66 96 Points - Campbell Mattinson 2013 Curly Flat 'The Curly' Chardonnay \$57 \$55 17.5/20 - Jancis Robinson MW 2013 Curly Flat Pinot Noir 2013 \$56 \$52 96 points - James Halliday 2013 Curly Flat Chardonnay 2013 \$48 \$46 96 Points - Campbell Mattinson

Tasting notes are available at www.curlyflat.com

Ian Curley and French Saloon Degustation

We're pleased to announce the return of chef Ian Curley to Curley (oops!) Flat on **Sunday August 19th.** Ian and his team from French Saloon will be showcasing their new season classics matched with current and museum Curly Flat Pinot Noir and Chardonnay.



The menu for the 4 course lunch is available to view on our website. Seats are \$170 per head all inclusive.

Cutler & Co. comes to Curly Flat

Andrew McConnell and the team from Cutler & Co. will be returning to Curly Flat for a degustation lunch on **Sunday October 28th.** The combination of Andrew's intuitive approach to food and Curly Flat's wine has made for many



memorable lunches at Curly Flat since they began in 2007. Seats are \$185 per head all inclusive.

Transport options are available for all lunches. For more details please enquire when making your booking.

More lunches in 2019!

Due to the popularity of our winery lunches we plan to do four or more in 2019, with Andrew McConnell returning and more! Details will follow in newsletters.

Pinot Vertical Tastings with a Twist

Following on from the Institute of Masters of Wine tasting in London last year, we'll be conducting a Curly Flat Pinot vertical tasting plus a comparison tasting of our Library Wines in Vintage Hall over one weekend in July. Join us to taste the individual components (clone variation, destemmed v. whole bunch, new v. old oak) of mature Curly Flat Pinots. Served with light food.

Curly Flat Pinot Vertical Tasting with Library Wines 2011, 2012, 2013, 2014, 2015

Plus a comparison tasting of our Library Wines.

July 14th & 15th 11am and 2pm both days Limited seats! \$40 per person.

For **bookings and enquiries** for all of these events please contact us at mail@curlyflat.com or call us directly on 03 5429 1956 during business hours.

Curly Flat at Pinot Palooza 2018

We'll be at Perth, Sydney, Melbourne and Brisbane & Tokyo Pinot Palooza this year, pouring our Pinots and telling their stories.



In Australia there'll be around 50 producers from Australia and New Zealand attending. You'll be able to compare both terroir and technique and see how expressive Pinot Noir can be.

For more details visit www.pinotpalooza.com.au

2018 - Vintage Report

After six months of nurturing our harvest, the 2018 wines are resting in barrel. At this early stage we are already seeing impressive wines taking form. Great depth of colour, varietal expression and structure are already apparent. The reason for this, as always, is a combination of season and site.



Winemaker Matt Harrop was hands on in all areas and along the way has been blown away by the effort and precision that is exacted in the vineyard. Exceptional harvest conditions - especially in the latter months of February and March where rainfall was minimal and moderate temperatures allowed slow steady ripening culminated in wines of great varietal intensity. At this stage it looks that we will be hard pressed to find any Williams Crossing!

For fans of our White Pinot and Lacuna Chardonnay, there will be a release of each later in the year.

Jancis Robinson MW Visits Curly Flat

Last November, wine writers Jancis Robinson MW and Max Allen visited us while on a wine tour of the Macedon Ranges. Jancis last visited us in 2009, but first discovered our wines in 2006 when she fell in love with our 2004 Pinot Noir in a blind tasting of 50 Australian Pinot



Noirs. As it was only our seventh release, her acclaim of the 2004 brought great recognition to our vineyard.

Below are Jancis's thoughts on our current release wines tasted that day, scored out of 20.

Curly Flat Pinot Noir 2015

"Transparent ruby. Heady violets on the nose. Fresh ferny fruit. Lots to chew on but the fruit is emphatic enough to handle it. Racy and crunchy but still youthful." 17+

Curly Flat, The Curly Pinot Noir 2015

"Transparent ruby colour. Complex, dramatic nose. Very concentrated with pretty emphatic tannins that are still dry." 17++

Curly Flat Chardonnay 2015

"Very jewelly and correct. If you were served this in Burgundy, you'd be thrilled. Still youthful and just the merest hint of matchstick but delightfully bright and crystalline." 17.5

Curly Flat Pinot Gris 2017

"75% barrel fermented. Savoury and quite serious structure – rather Burgundian. Bone dry." **16**

263 Collivers Road. P.O.Box 164 Lancefield VIC 3435 Australia Phone 03 5429 1956 Fax 03 5429 2256 mail@curlyflat.com