

VINE To WINE

Time to release...

2018 Curly Flat White Pinot

The triumphant return of Curly Flat's White Pinot



If there are two things we can guarantee at Curly Flat it is this: Chewie and Yertle (Curly Flat's resident felines for any new readers) will try and muscle in on lunches in vintage hall, and that as time wears on between releases of White Pinot we get increasingly frantic emails from people trying to source it. The wait is over.

The 2018 Curly Flat White Pinot is the perfect accompaniment to sunshine. If you've got Spring Carnival events lined up, Christmas parties to organise and long summers evenings planned then it couldn't come at a better time.

The 2018 season, with its moderate temperatures and perfectly timed rain events, gave rise to intensely aromatic wines and the White Pinot is no exception. It was whole bunch pressed, indigenously fermented, and just a touch of skin contact gave the wine its characteristic blush.

2018 Curly Flat White Pinot (\$26)

Colour: Rose quartz with bright copper hues.

Bouquet: Leading with a burst of red summer berries and fresh strawberry, layers of rosehip and dried flowers add sophistication. Elegant, savoury notes are found in the periphery as subtle chai spice derived from fermentation in French oak.

Palate: An immediately flavoursome stream of strawberry coulis merges with talc like tactility, running along a bedrock of cool, slaty acidity. With great depth of flavour and a refreshingly long finish, this is a perfect summer's day in a glass.

Cellaring: Best drunk this afternoon! But if you can resist, the Curly Flat White Pinot will cellar for up to 18 months.



Don't believe us...?

White Pinot that just dances across the mouth. Applaud now. Part of me doesn't want to put pen to paper but rather just sit back and enjoy a glass or two. Perhaps I will later. Such an indulgent wine.

If you've ever needed to see the appearance descriptor 'rose gold', you can't beat this example. Beautiful on the eye, in the nose and in the mouth.

*This wine hasn't been made since 2015, and what a mighty re-introduction. Strawberries and cream all the way. It's so soft, a dainty elegance flows throughout. There's textural interest through the mouth, laying on the palate like pillows of pleasure. A fine cinnamon spice laps at your feet with that satisfying hum of spice lingering much longer than expected. Yes! **93 points** Steve Leszczynski, Q Wine*

From the Vineyard...

After the hard work of winter pruning, we're excited to see a very even budburst to mark the beginning of our 2019 vintage. The greatest threat at this early stage is frost, and, being one of the coolest viticultural regions in Australia, damaging frosts are delivered without fail every season. This makes protection a must, and this year we see our new frost fans spring into action for the first time. The fans work by mixing the warm upper air layers with the cool layers below. This keeps the air at vine level above freezing point.



Frost fans going up

With the new shoots protected, we'll soon begin summer pruning. We'll remove superfluous shoots to create ideal spacing in the canopy for light interception and air movement. The removal of these shoots allows the vines to focus their energy on those that remain, making for much higher quality fruit. There'll be more to this story, so stay tuned on our blog and socials (@curlyflatvineyard) to see how vintage 2019 unfolds!



BUDBURST - Macedon Ranges Food and Wine Festival 2018

Head out of town on the 17th and 18th of November to discover the hidden treasures of the Macedon Ranges as 30+ of the region's vignerons throw open their doors to celebrate Budburst from 10am to 5pm each day.

Curly Flat will be putting on brunch and lunch from Emma James' mini pop-up bistro, served in Vintage Hall from 10.30am to 3.30pm (the menu is available to view on our website). Music by the Shady River Strays from 11am to 3pm on Sunday.

If you purchase your weekend festival pass online before 10 November 2018, early-bird tickets are \$20. Otherwise passes are \$22.50 if you buy online and \$25 if you purchase at a venue during the festival weekend. All passes include your own tasting glass and a Festival Passport.

Curly Flat is one of the six wineries featured in the inaugural **Budburst Hoppa** shuttle. You can visit all wineries on the route and spend as much time at each venue as you like. Hop on the bus when you are ready and it will take you to the next winery on the list.



Focus on Curly Flat Macedon NV

First released in 2015, the Curly Flat Macedon NV has grown to be a staff and customer favourite alike.

The Macedon NV is equal parts Pinot Noir and Chardonnay. The 2011 vintage makes up about 60% of the blend, providing both direction and freshness. The remaining 40% is taken from our 2000 and 2001 vintages, giving excellent savoury complexity. On average the Macedon NV saw 13.5 years on lees.



The ultimate celebratory wine, until the end of January we're offering straight six packs of the Macedon NV for \$240.

*An attractively breadly sparkling wine which combines aged and autolysis complexity and youthful freshness beautifully. **4.5 stars***
Lester Jesberg, Winewise

*Rich with toasty, honeyed, truffley maturity while upholding the spicy lemon and apple of its youth. It's long, linear and masterfully composed. **93 points*** **Tyson Stelzer, Australian Sparkling Report**

*This is a cuvee of profound contrast, juxtaposing the tension of cool climate malic acidity with the rumbling depths of grand maturity. **92 points*** **James Halliday, Wine Companion**

Curly Flat Dinner at Baringo Food and Wine Co

For locals, or for those looking for an excuse to head to the Macedon Ranges for a weekend, Curly Flat winemaker Matt Harrop will be hosting a five course degustation dinner at Baringo Food & Wine Co in New Gisborne on Friday the 23rd of November, 2018. Matt will guide diners through new and old releases of Curly Flat, giving exciting insights into the future of the Macedon Ranges wine region.

\$150 per person Bookings: 03 5428 2144

Curly Flat Standing Orders

In 2015 we started a register of standing orders so that our customers will never miss out on new releases of Curly Flat wine. If you'd like to join please contact us, either by phone, fax, email or by filling out and returning the *Standing Orders* form that is available for download on our website.

Simply nominate which wine(s) and the preferred number of bottles you would like us to send to you upon their release. Before we despatch any wine, **we will always contact you** to confirm your order and shipping details. There is a 6 bottle minimum to qualify for this service, with all standing orders receiving a 10% discount (you don't have to buy a dozen).

Christmas shipping

While we endeavour to get all orders to customers prior to Christmas, the lead up to the 25th of December is a busy time of year. Please note the following cut off dates:



Metro Melbourne: 20th December

Everywhere else: 17th December

(Except for) WA / NT: 12th December

After these dates, we will do everything we can, but we cannot guarantee delivery before Christmas Day.

A very Curly Christmas

Stuck for Christmas gift ideas? Allow us...

Your parents: Curly Flat Pinot Noir magnum (\$125)

The friend whose tastes are developing from VB to Vosne-Romanée: Pinot Noir half bottle history pack (\$124)

The sibling with the enviable Instagram account:
2018 Curly Flat White Pinot (\$26)

The aunt who "doesn't like Chardonnay":
2017 Curly Flat 'Lacuna' Chardonnay (\$30)

The work Kris Kringle: 2016 Curly Flat Chardonnay half bottle (\$24)

Summer opening hours

We'll have extended opening hours through the Christmas and New Year period. So if you're in the Macedon Ranges, or you've been thinking of making the trip, please drop by. **We'll be open for cellar door tastings every day from the 26th of December to the 6th of January from 12 - 5pm.**

Please note that we are closed on Christmas Day.