

VINE To WINE

*Time to release...***2018 Curly Flat Pinot Gris****2018 Curly Flat Pinot Gris takes to the stage**

Curly Flat's second release with Matt Harrop at the helm as winemaker is here just in time for the last lazy days of summer.

The majority of our 2018 wines are still resting in barrel but we're continuing to see great depth of colour, varietal expression and structure develop as they age and we can't wait to show them to you. Unfortunately that's still a year or so away. However, 2018 Curly Flat Pinot Gris is here. *A Pinot Gris that just sizzles!* A line blatantly borrowed from Steve Leszczynski when he wrote about our Gris recently.

We're thrilled with how it's looking at the moment - an intensely textural and minerally wine that shows just how well Pinot Gris is suited to cool climate grape-growing. The 2018 was made in our usual Curly Flat fashion - whole bunch pressed, indigenously fermented in old French oak with solids (to enhance that texture).

2018 Curly Flat Pinot Gris (\$32)

Colour: Pale gold

Bouquet: An array of aromatics ranging from perfumed apple blossom, to fresh cut pear and citrus notes that merge with savoury spices and fresh baked pastry.

Palate: Mouth watering! Rich pear and zesty stone fruits meet a glistening acidity that simply floats along a creamy, textural palate that's flavoursome and long.

Cellaring: Immediate enjoyment is guaranteed as is an easy five years in the cellar.

**What are other people saying...?**

*Pinot Gris that just sizzles. What a beauty. Personality and interest with a soothing embrace to close. Bless. There's not much that isn't right about Curly Flat. Damn this is an exquisite wine... A Pinot Gris with plenty of front, there's lots to adore about its self-confidence. Dashes of citrus zest and brown spice flank the pear and apple fruit aromas that welcome you. A riverstone like thread of minerality holds the poached pear fruit in check with soft canned apples lingering long. Creamy feels through the mouth add further appeal and show a different, more reserved side to its personality. Neatly packaged up by brown spices which hum softly through the mouth, this lingers deliciously long with silty feels. What a beauty it is! **94 points** Steve Leszczynski, Q Wine*

*Cool climates yield the best pinot gris. This is intense, delicious, not pretending to be bone-dry but full of charm and fruit and a subtle patina of oak from barrel fermentation. Creamy, spicy, talcy, dried floral aromas mixed up with various stone fruits. Lovely wine. **93 points** Huon Hooke, The Real Review*

Vintage 2019 outlook

We extricated Curly Flat's winemaker Matt Harrop from vintage preparations to get his take on how the 2019 vintage is looking. He told us that the vineyard is in great health. The Curly Flat vineyard team has carefully shoot thinned the whole site and flowering is complete. Initial crop estimates show a slightly lower than average crop and berry size looks to be small. So at this early stage he's quietly confident that 2019 has the potential to be an excellent vintage! Depending on what the weather does he expects we'll be harvesting our first 2019 fruit in mid to late March.

Digging a little deeper at Curly Flat

With each passing vintage we uncover something new at Curly Flat, but this year we wanted to go further and understand more of what's happening behind (or under?) the scenes of the soils that drive our vines. As a result, we spent a fascinating day in January with a soil scientist digging trenches around the vineyard to have a look at what's going on.

While the majority of our soils are composed of rich red volcanic soils that are geologically young (around 4-5 million years old), new dig pits have uncovered a small portion that's 450 million years old! This leads to some answers but also to more questions. We'll continue digging and will keep you posted with what we find in both soil & its ultimate translation in wine.



James Halliday reviews 2016 Curly Flat Pinot Noir

In December James Halliday featured the 2016 Curly Flat Pinot Noir in his Weekend Australian column focussing on the Stonier International Pinot Noir Tasting (SIPNOT) held in Melbourne in October. A near-blind tasting – the identity of the wines are known, but not the order of presentation – SIPNOT features twelve Pinot Noirs from across the globe (this year Australia, New Zealand, France and the United States).

The 2016 Curly Flat Pinot Noir was named as one of James' top three wines, alongside some hefty competition: "Grown and made with the intricacy and precision that has always marked this Macedon Ranges vineyard".

2016 Curly Flat Pinot Noir (\$52)

*Five clones, 17% whole bunch, wild ferment, 27 days on skins; 20 months in French oak (32% new). Excellent hue and clarity. Glorious bouquet with a riot of spices, red fruits and forest notes; the palate has exceptional structure – the fruit/oak/tannin trilogy is perfect. **96 points James Halliday***

Mother's Day at Curly Flat

Join us for a spectacular Mother's Day feast (**Sunday 12th May**), sure to guarantee your place in the good books, with French Saloon's Ian Curley taking the reins in the Curly Flat kitchen once again. Expect fresh, seasonal classics paired with Curly Flat wines. Seats are **\$165 per head** all inclusive.

Cutler & Co. returns to Curly Flat



Andrew McConnell and the team from Cutler & Co. will be returning to Curly Flat for lunch on **Sunday 16th June**.

The combination of Andrew's intuitive approach to food and Curly Flat wine has made for many memorable lunches at Curly Flat since they began in 2007. Seats are **\$195 per head** all inclusive.

Transport options are available for all Curly Flat lunches, please enquire when making your booking.

White Pinot coloured glasses

We're still obsessed with our 2018 White Pinot, and by the way it's walking out the door, you are too. One of our favourite reviews of the White Pinot ends with a little advice that we'd definitely recommend you all taking.

So, my thirsty friends, this is Pinot Noir, given a mere three hours of skin contact... There are aromas of redcurrant, raspberry, strawberry and some suggestion of a citrus, almost yuzu-like tone. Hints of apple danish, soft spice, jasmine and orange blossom along with notes of freshly cut fennel and light herbs further in the background.

*It has a lovely slinky texture in the mouth. The characters from the nose rearrange themselves nicely on the palate which has a lovely flow, and sapid, chalky savoury edge to its form. The wine finishes dry with a light wash of red, floral-flecked fruit. It's best drunk, sans footwear, on a beach or lawn while gnawing on grilled seafood. **Dave Brookes, The Adelaide Review***



Focus on all things Chardonnay

If you've been with us for some time you'll know that while our Pinot Noir is often the wine on everyone's lips - our Chardonnay is also critically acclaimed and has been since our very first vintage in 1998. In 2004, Gourmet Traveller Wine revealed that Curly Flat was one of their top Australian chardonnay producers (alongside Leeuwin Estate and Giaconda). No mean feat, as we had only released one vintage at that point. In 2006 James Halliday wrote that the "2004 Curly Flat Chardonnay is right up there in the vanguard of the direction in which the best Australian chardonnays are headed".

More recently, the 2015 Curly Flat Chardonnay was lauded by Jancis Robinson in an article entitled *The World's Great Chardonnays*, where it was mentioned as an outstanding example of type, and following that Mike Bennie of the Wine Front noted that Curly Flat chardonnays are "a staple of the Australian fine wine scene".

For those of you who have always been chardonnay fans or for those interested in doing a deep dive into Curly Flat Chardonnay we've put together a back vintage six-pack designed to show you just how well our chardonnays age and develop with time.

You'll receive one bottle of each Curly Flat Chardonnay vintage from 2010 to 2015.

For the next three months these six packs will be available for \$276 ~~\$297~~ (no vintage premium)

Chardonnay at the Curly Flat Cellar Door

In conjunction with our focus on chardonnay we will be showcasing the variety for the next three months. Every weekend we'll have a suite of back vintage chardonnays available to taste and buy - every vintage from 2010 to 2016. This is an excellent opportunity to see why our chardonnays are consistently labelled as having exceptional longevity.

You'll be able to taste all these wines for \$10 per person, fully refundable on any purchase of six bottles or more.

No need to book a time to taste, but if you're coming with a group of more than eight please do let us know.



Magnum offer

All purchases of a dozen bottles of Curly Flat wines for the next three months will be eligible to purchase a magnum of Curly Flat Chardonnay (vintage 2009 through 2016) for the cost of a 750 mL bottle (\$46).

This offer is not available online. Please contact us by phone or email us to purchase your magnum. No further discounts apply. Available until stocks are exhausted.