



Curly Flat

May 2015

No.41

VINE TO WINE

Time to release...

2013 Curly Flat Chardonnay, 2012 'The Curly' Chardonnay & 2013 Williams Crossing Chardonnay

2013 - A great year from vine to wine...

James Halliday rates the 2013 vintage for the Macedon Ranges at 9 out of 10 for both whites and red; a rating not achieved since 2003. The nature of the vintage was warm, but balanced, lacking any extreme temperatures. It was also quite dry, but with gentle irrigation, and with our vine roots now extending beyond two metres, our vines suffered no negative water stress. Also, a flourish of welcome rain in late February freshened the vines leading to the verdant canopy powering on well into April, an almost unprecedented occurrence. The culmination of robust vineyard health and the great ripening season has led to wines that are approachable young due to their inherent freshness, but are beguiling in their complexity and carry great capacity for long term cellaring.



The verdant canopy in late March, 2013

Tasting Note for 2013 Curly Flat Chardonnay

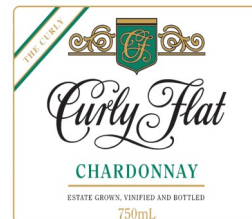
Bouquet: A complex and aromatic nose that is at once mineral, yet creamy. A myriad of citrus and stone fruits ranging from lemon, lime, white peach, nectarine to apricot. Integrated French oak, with nougat like lees character, offers plenty of spice and support.

Palate: With initial rich weight, the nose transfers seamlessly to the palate creating a platform for the glowing acidity to shine through to a long lingering finish. A great sense of balance pervades effortlessly throughout.

Overall Impression & Cellaring: It speaks of a vineyard and winery working together in symmetry as it's as elegant as it is rich, textured as it is long on the palate. While approachable now, this is, undoubtedly, one for the cellar where it will comfortably age over the next 10+ years.

2012 'The Curly' Chardonnay

This is the first release of 'The Curly' Chardonnay. As with 'The Curly' Pinot Noir, these are experimental batches that allow a different expression from our 'normal' approach. The 2012 vintage produced exceptional fruit and we allocated a small lot for a different approach; 100% new oak but in a larger format of 350 litre rather than the usual 228 litre. Larger barrels have a lower surface area to volume resulting in lower oak extraction. This in turn leads to a gentle embrace of new oak around the fruit, rather than overshadowing its nuances, making it most worthy of its own separate bottling. As with all 'The Curly' wines, they are small batch releases thus availability is limited and only available for purchase directly from Curly Flat.



Tasting Note for 2012 'The Curly' Chardonnay

Bouquet: Initial scents of sea spray, fresh toast and struck match fuse with citrus fruits mainly lemon and lime, along with hints of grapefruit. Lemon and apple blossom provide ethereal high points. A nose that merges power with grace, as French oak lends a regal polish to the fruit.

Palate: The immediately rich, creamy yet finely textured mouthfeel creates a luxurious platform for the lemon zest citrus and fresh cut stone fruits to pulse forward along a wave of glistening cool climate acidity.

Overall Impression & Cellaring: An intense expression of cool climate Chardonnay. Definitely has the Curly Flat frame, but wearing different clothes, and it works. Expect the full journey in the cellar here over 10+ years.

"A rich Macedon Ranges chardonnay offering stone fruit, grapefruit and cashew aromas, dressed in smoky complexities. It has a lush palate that grows through an ultra-long finish."

95pts - Ralph Kyte Powell, The Age April 2015

Williams Crossing wines continue to impress ...

Williams Crossing wines have established a reputation for being some of the best value wines in Australia. The quality vintage of 2013 shines in the glass of each of our Williams Crossing releases. Not only do they look great now, they can be cellar dwellers, as our cool climate site imbues each release with great aging potential.

2013 Williams Crossing Chardonnay Tasting Note

Bouquet: A fragrant fruit driven nose that is both restrained and complex. Richer notes of honeydew melon merge with swirls of both citrus and stone fruited aromas. French oak support adds both refinement and spice.

Palate: With a graceful flow that is both lithe and textural, there is a beautifully fleshy mid palate built of citrus and stone fruits, that, along with its complexing lees and subtle oak influence, builds further weight, all together driven by focused, yet refreshing acidity.

Overall Impression & Cellaring: With each release the quality of Williams Crossing builds and here is further evidence. A pleasure to drink now, but will easily cellar for a further 5+ years.

2013 Williams Crossing Chardonnay (\$25)

"It's an open secret that Williams Crossing is a regular bargain. It gets the same treatment as the regular Curly Flat Chardonnay. It's a delight, with subtle spice, toasted nuts, chalk and citrus aromas and flavours delivered with intensity, focus and driving length."

5 out of 5, Ben Thomas, The Weekly Review

"Elegant Chardonnay out of the Curly Flat winery/vineyard at Macedon. Straw-yellow colour suggests development but the palate is reserved and tight; it takes time to unfold. Citrus, lactose, green apple and stonefruit flavours. Glycerol mouthfeel works an attractive groove."

91 pts - Campbell Mattinson, The Wine Front

2013 Williams Crossing Pinot Noir (\$27)

"It's bold, sappy, fresh with boysenberried/cherried fruit and slick with well-integrated oak. It has a bit of sex appeal but you wouldn't call it flashy; it just has a bit of strut. Satiny mouthfeel continues the impression. For now or for the cellar; it will work equally well."

Cellar up till 2023.

92 pts - Campbell Mattinson, The Wine Front

"Here's a Pinot Noir that defies its price point. There's typical red cherry fruitiness going on but it's measured and controlled frisky acidity and the balance of fine, twiggy oak that joins in. Lots of flavour, but delivered in a trim, refined package."

92 pts - Mike Bennie, Wine Business Monthly



Andrew McConnell returns to Curly Flat

The Age Chef of the Year 2015, Andrew McConnell's star continues to rise. We are pleased to announce Andrew's return to Curly Flat for a seasonal winter degustation lunch on Sunday the **14th of June**. For nine years, we've had the pleasure of Andrew and his team transforming our Vintage Hall into their restaurant for the day, providing for a sensational degustation menu, matched with current and older vintages of Curly Flat wines. Public transport is available - ask us for details. The all-inclusive price is \$185 per person. The degustation menu will be posted on our website as it comes to hand, but the promise of an excellent day of food & wine is absolutely guaranteed!



These lunches sell out quickly and prompt action is required to secure your seats! Call 03 5429 1956 or email mail@curlyflat.com for all bookings/enquiries.

2011 Curly Flat Pinot Noir takes gold at the Decanter World Wine Awards!

We seldom take part in wine shows, so for our first foray into Europe we chose the Decanter World Wine Awards (DWAA) as it is effectively the Olympics of wine judging. In its 12th year, the DWAA is the world's largest and most influential wine competition. Judged by the top wine experts from around the globe, the DWAA is trusted internationally for its rigorous judging process. So we're delighted that our **2011 Curly Flat Pinot Noir** has won gold after being judged by this stringent panel.

Also, our **2012 'The Curly' Pinot Noir** has taken a silver medal, and considering the long aging potential of this wine, we know the best is still to come. Full details of the DWAA awards will be published in the July 2015 edition of Decanter. The good news - both of these wines are currently available from us.

Come Visit Curly Flat Cellar Door

As the cool weather has descended, it is a great time to visit our cellar door for a tasting of our current release wines. With the ambience and warmth of two open fires, we offer a unique wine experience in a very relaxed setting. As we do not have casual cellar door staff, you'll meet the people who work hands on at Curly Flat, on a daily basis. This offers insights into the stories behind each wine and the evolution of Curly Flat itself.

Curly Flat cellar door is open weekends and public holidays from noon to 5pm. More details at www.curlyflat.com

