

VINE TO WINE

*Time to release...***2013 Curly Flat Pinot Noir****The evolution continues ...**

We don't know if this is our best Pinot yet; time will be the judge of that. We do know that it is a good wine, from a good year. No! It is a very good wine, from a very good year. The past decade has seen many good vintages, but none better than 2013 with its ideal ripening conditions. Add to that, increasing vine age - our oldest Pinot vines were planted in 1992. They are now nudging up towards the mystical 25 years; many French producers claim this age marks the move from adolescence to adulthood. The wines should now be benefitting from our move towards biodynamic farming, which commenced in 2006. We consider the biggest part of that jigsaw to be the cessation of the use of herbicides. The positive impact on soil structure and soil health can be seen, smelt and felt.



We continue to learn; in both the vineyard and winery. We feel that we are on the right path and the wines are evolving. More importantly, we feel we are in the right place.

"We're in good form here. The power, the delicacy, the yin, the yang. Slippery, satiny mouthfeel, loads of spice, sweet-sour cherries, cream, cranberry, a carousel of savoury flavour, and tannin, twirling through the finish. Really very good." 95 pts - Campbell Mattinson (Wine Front)

2013 Curly Flat Pinot Noir Tasting Note

Bouquet: Vibrant nose of red fruits, floral swirls of violets and dried flowers and herbs. More savoury elements of leather, undergrowth and spice culminate to form a nose that is perfumed and elegant, yet powerful and deep.

Palate: Immediately plush, structured and mouthfilling. The fragrant nose flows on to the palate, gracefully occupying the upper registers, while the fleshy red fruits and French oak spice give great contrast to the juicy acid.

Overall Impression & Cellaring: The exceptional fruit allowed a hands off approach in the winery, ensuring the season is reflected in the finished wine. While very approachable now, it has the structure, complexity and length to go for 10+ years.

2011 Curly Flat wins Best Australian Pinot Noir at Decanter World Wine Awards 2015

In our last newsletter we mentioned that our 2011 Curly Flat Pinot Noir had won gold at the 2015 Decanter World Wine Awards. We are now allowed to announce that it also took out the Regional Trophy for the **Best Australian Pinot Noir**.

Our 2011 Curly Flat Pinot Noir is still available from us.

***What the judges said about 2011 Curly Flat Pinot Noir***

"Wonderfully scented nose of minerals, cranberry, smoked berries, dried flower petals and lambs blood; reminiscent almost of aged Rioja. This is delicate, precise and very finely spun, with a web of silky tannin and simply gorgeous red fruits which sit on the tongue for an age."

Best Australian Pinot Noir Decanter World Wine Awards 2015

James Halliday Wine Companion 2016

With results literally just in, the latest Wine Companion has been released. Here are some of the latest reviews of our Chardonnays:

Curly Flat "The Curly" Chardonnay 2012

"The initial fruit selection has some bearing, but the main differences from the varietal wine are 100% new oak, and 85% mlf. Pale greenstraw; as fresh as a daisy, with delicious white peach and grapefruit flavours that have made light work of the 100% new oak; its length (in particular) and balance are perfect." 97 Points

Curly Flat Chardonnay 2013

"Whole bunch-pressed, fermented in French oak (52% new), 18 months maturation, 20% mlf. Bright, light straw-green; in the typically tightly wound Curly Flat style: very, very long and well-balanced, fruit - not oak - in the driver's seat. The attention to detail is awesome, more than almost any other Australian chardonnay." 96 Points

Williams Crossing Chardonnay 2013

"The only obvious difference from its big brother is the near absence of new oak (2% compared to 52%) as a result of barrel declassification, so the similarities are greater than the differences. Citrus (grapefruit), apple (Granny Smith) and stone fruit (white peach) offer roughly equal amounts" 94 Points

Cutler & Co Degustation Lunch at Curly Flat

Andrew McConnell and the team from Cutler & Co. will be returning to Curly Flat for a winter degustation lunch on **Sunday 23rd August**. The partnership of our wines, current and older vintages, with Andrew's famously relaxed, yet sophisticated approach to food, have made for many memorable lunches at Curly Flat since 2007. The menu will be posted on our website soon.



Public transport options are available. A bus will meet the trains from Melbourne at Woodend Station and bring you to Curly Flat. This time a bus, costing \$13, will take up to 56 people from Curly Flat direct to Melbourne at the conclusion of the lunch (no rush to meet up with the train). There will also be a bus that takes you to Woodend Station to meet the 6:24pm train to Melbourne.

The all-inclusive price is \$185 per person. **These lunches sell out quickly so don't hesitate!** Call 03 5429 1956 or email mail@curlyflat.com for all bookings/enquiries.

Reviews for Curly Flat

2013 Curly Flat Chardonnay

And now we must enter the realm of extreme deliciousness. So this wine insists. Oak, fruit, zing, swing. Lime, pears dripping with juice, cream, peach. Full and bold, but ever-so-lengthy. Preserved lemons. Lactose. It goes on. In a mesmerising way."

96 Points - Campbell Mattinson The Wine Front



2012 The Curly Pinot Noir

"The bouquet is tremendously complex and far removed from a simple fruity pinot style. It's ethereal, in the best sense of the word. Perfumed and lovely, with pot-pourri, faded flowers nuances. It smacks of whole-bunch fermentation. The palate is likewise stylish, understated, ethereal and savoury, with succulence and charm in spades. It makes a definite style statement: a lovely pinot."

95 Points - Huon Hooke www.huonhooke.com



2011 Curly Flat Pinot Noir

"They (correctly) say you should never judge a pinot by its colour, and so it is here. The hue is bright, but very light, almost in rose territory, but the perfume leaps out of the glass, highly floral and spicy, and the palate has a totally delicious array of strawberries, wild and cultivated, the flavours lingering long after it has been swallowed. Brilliant outcome thanks to extreme attention to detail."

95 Points - James Halliday Wine Companion



Curly Flat at Pinot Palooza 2015

In its fourth year, Pinot Palooza celebrates the depth and complexity of Pinot Noir. With Perth & Adelaide added to the tour, we'll be at all five events, pouring five Pinots and telling the stories behind them.

With up to 50 producers from Australia and New Zealand; you'll be able to compare both terroir and technique. See just how exciting Pinot Noir can be.

Tickets are \$60, covering all general tastings and includes a free Riedel Pinot Noir glass. For details please visit the official website at <http://pinotpalooza.com.au/>

**PINOT
PALOOZA
2015**

PERTH	1 ST AUGUST
ADELAIDE	8 TH AUGUST
SYDNEY	5 TH OCTOBER
MELBOURNE	10 TH OCTOBER
BRISBANE	11 TH OCTOBER

Sydney Father's Day Lunch at Bei Amici

Chef Felix Rutz changes his menu almost daily to use the best fresh produce in his Swiss interpretation of Italian cuisine.

Phillip will join with Felix at a Father's Day lunch - 5 courses matched with current releases and older vintage Curly Flat wines including the 1998 Pinot. \$140 per person. Bookings to Bei Amici on 02 9328 0305.

Return of the History Packs

We've allocated some museum stocks of the much sought after 2010 vintage for Pinot and Chardonnay History Packs. Our History Packs provide a chance to get wines you may have missed out on or couldn't resist drinking. Curly Flat Pinot Noir and Chardonnay do so well with time in the cellar, building in complexity. But once the allocation of the 2010 Pinot Noir and Chardonnay runs out, these packs will be history!

2010

2011

2012

Tyson Stelzer review of "The Curly" 2012 Pinot

"Showcasing all the fanfare of 100% whole bunch fermentation, this is an intoxicatingly perfumed, fragrant and Musigny-like Macedon pinot noir, crammed with rose petal fragrance, musk, pink lady apples, strawberries and red cherries over a wonderful sea of exotic spice. It's beautifully textured, fine and mouthfilling, lingering with excellent line and length, enlivened by tense Macedon acidity. A magnificent Curly. Best price direct."

Find us on Facebook!

We now have an official Facebook page! "Like" our page to keep even more up to date with the everyday happenings at the Flat, whether it be in the vineyard, the winery or when we are out and about, along with reviews etc.

