



Curly Flat

November 2013

No. 34

VINE To WINE

Time to release the ...

2013 Pinot Gris & 2013 White Pinot

Curly Flat Pinot Gris

On the back of our well received 2012 Pinot Gris, the circle now turns as we release the 2013. The 2012 Gris cemented our position of as one of the best producers of the variety in Australia, and considering that the 2013 vintage is only the tenth release from thirteen year old vines; the best is most certainly still to come.

The 2013 is strikingly similar to the 2012, and if anything, we feel there's more purity in this release. With fresh aromatics, the fleshy, yet textured mid palate merges with a zesty acid line that lingers long into the palate horizon. Also, while our Gris looks great early on, please keep a few as they cellar well (2004 Curly Flat Gris is drinking superbly!) As our Pinot Gris only makes up 5% of our vineyard, it doesn't hang around long! See our website for full tasting notes.



Comments on 2012 Curly Flat Pinot Gris

"Curly Flat cracked the (Alsatian) pinot gris code - successfully capturing the variety's pear-like flavour and rich texture, while retaining unusually brisk, fresh acidity"

Chris Shanahan

"Plenty of acidity keeps it all fresh and alive through to the finish. A very good style." **Huon Hooke**

"Quality-wise it's among the most successful pinot gris in Australia" **Campbell Mattinson**

The return of the White Pinot..

In 2011 we released the first White Pinot under the Curly Flat label. The name generated curiosity and was incredibly popular amongst those who tasted it. It sold out at speed, with people frequently enquiring, when will we do it again? It's back!

To recap, the White Pinot is a white wine made from a red grape, Pinot Noir. With dedicated fruit (not saignée) we whole bunch press Pinot Noir (clone 114) and allow a total of only 3 hours on skins, rendering it with only a pale touch of pink. From there it is tank fermented, with texture being built via resting on lees for 4 months prior to bottling. The result is a versatile wine that can be enjoyed alone, but excels with a range of foods, such as sashimi, cold meats or tapas. A *serious* summer wine!



Tony Harper On Curly Flat Wines

After more than 25 years in the wine & food industry, Tony has forged a career as a prominent reviewer and is considered to have one of the most definitive and most discerning palates, so we were delighted when we saw an article where he spoke about our wines and their ageability.

2008 Pinot Noir: *"The 2008 is the ballerina—fine ethereal and precise with red cherry fruit and a lovely spine of tannin. It has hardly evolved and I suspect it will outlive the two subsequent vintages..."*

2009 Pinot Noir: *"As a four-year-old, the Curly Flat '09 is smashing. There's no sign of cooked fruit, smoke taint or any of the other nasties that get bandied about whenever the vintage is mentioned. Instead it is red and dark cherries, antique furniture & a whiff of some old cupboard that once housed spices. If savoury is your thing, this will thrill and it has years—possibly decades—in front of it"*

2010 Pinot Noir: *"...Not that the 2010 will be shortlived. It's a wine with spine and perfume similar to the 2008, but with a little more muscle and fruit weight (Curly Flat Pinot Noirs) with time, they gain more savoury and undergrowth characters and their perfume morphs into something more thrilling."*

"Curly Flat Chardonnays are just as captivating. Although they always been acid driven, mineral wines, they are relatively voluptuous in context of the modern Australian model of lean, austere chardonnays. Even as young wines, they have plenty of flavour and complexity in the grapefruit, nut, gunflint spectrums. But again they are wines built with cellaring in mind, gaining toasty, nutty complexity with time."

You can read Tony Harpers full article on our website.

Curly Flat History Packs

As we consistently receive feedback from writers and customers regarding the aging potential of Curly Flat wines; we'd like to remind you that our Pinot Noir and Chardonnay History Packs are available. History Packs have been, and continue to be, popular for many reasons. Whether you missed out on a vintage, or couldn't resist drinking it and would like to see it with the added layers of bottle age. Also as Christmas looms, why give a stocking filler when you can fill a cellar instead?

Curly Flat Pinot Noir —\$152
2007, 2008 & 2009 Pinot Noir

Curly Flat Chardonnay —\$134
2008 2009 & 2010 Chardonnay

Budburst Weekend At Curly Flat

Macedon Ranges vignerons celebrate the new season with the Budburst Wine Festival on the weekend of 16th & 17th of November - from 10 to 5pm. Most Macedon Ranges producers rarely open their cellar doors, so this is an opportunity to find some real hidden gems.

At Curly Flat, cellar door will be setup in our winery with all our current release wines available for tasting. Chef Emma Chapple returns, serving bistro meals in Vintage Hall on both days. Emma's bistro was packed at Budburst last year so we recommend booking a table. Menus are shown on the back of the enclosed order form.

Dinner Around The Dattner

On the evening of the 16th of November, Emma will also be preparing an exquisite four course dinner served at our 8 metre Nicholas Dattner table. Seating only 24 people, each course will be matched with both new release Curly Flat wines and older vintages pulled from our cellar. **Taking place in the ambience of** Vintage Hall, this promises to be an intimate and most memorable evening. For bookings call 03 5429 1956 or email to orders@curlyflat.com



Cost: \$150 p/person Date: 16th November, 2013 @ 7pm
Limited seats available!

Curly Flat Wins At Wine Shows

We enter few wine shows but do support the local shows. At the recent *Macedon Ranges Wine Exhibition* our 2010 Curly Flat Pinot Noir won best in its class **and was the people's choice for Pinot on the night**. Chair of Judges, Jeremy Dineen (Winemaker at Josef Chromy) praised its balance between power and grace. We agree, and while this wine is enjoyable now, we look forward to the extra layers that will be gained from bottle age over the next decade.



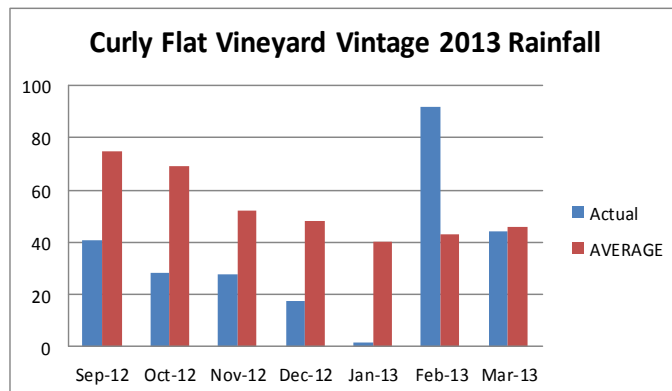
Our 2010 Chardonnay also won best in its class at the *Daylesford Wine Show*. This show whilst centred around the Macedon Ranges, casts its net wider to include producers from Kilmore, Heathcote, Bendigo, Ballarat and Sunbury regions. The 2010 Chardonnay is beginning to transcend its youthful frame by developing more savoury characters that centre around its striking acid line.



Both wines are still currently available and while drinking well now, still have a long life ahead of them in the cellar.

Vintage 2013—who'll start the rain?

Each growing season has its hallmark. With its unique ebb and flow, the weather washes over every vine, driving distinction into each vintage. For vintage 2013 the stand out feature was rainfall, or should we say the lack of it. Rain began trailing off from September; a trend that continued up until mid-February, by which point rainfall was 169mm in arrears from the 100 year average. As it stands, 2013 was one of our driest growing seasons to date.



Thankfully though, we received average rainfall in the preceding winter, giving the vines a good base from which to start. Our instincts told us that this alone was not going to be enough. So from September onwards, we began targeted irrigation to alleviate water stress, our priority being to keep the canopy healthy. Maintaining the canopy is not only important for ripening the current harvest, but also for downstream vintages, as carbohydrates are replenished in the vines root system for future growth.

The 'mini drought' finally broke in mid-February and by its end we received 92mm. This total was delivered over several rain events which served to quench a thirst that only a decent rainfall can properly satisfy. An unusually warm start to March provided marvelous ripening weather, bringing home a magnificent harvest.



December 2012



March 2013

As for the wines from 2013 we are more than happy with the result. Our Pinot Noir & Chardonnay are evolving in their barrels. For now you can taste the first of our 2013 wines with our exceptional Pinot Gris and White Pinot...

Curly Flat has joined

We've joined the conversation on twitter, so follow us **@curlyflat** to be kept up to date about events, news, reviews and more!

Also for progress on the 2014 growing season, check out the Curly Flat Blog @ www.curlyflatvineyard.com.

