March 2018



No. 52

Vine to Wine Time to release...

2015 'The Curly' Pinot Noir & 2016 Williams Crossing Pinot Noir

2015 'The Curly' Pinot Noir

'The Curly' Pinot Noir walks a different path to our Curly Flat estate releases. With the emphasis on whole bunch fermentation, complex aromatics and greater mouthfeel are the results, adding another layer of detail and interest to the senses. On top of the powerful 2015 ripening season, this vintage is sourced entirely from our 1992 block Pinot Noir, our oldest vines. 100% MV6, these mature vines produce a sublime tannin profile and intense fruit. All these elements made a wine worthy of a limited, singular bottling.



1992 block - our oldest Pinot Noir vines

Nose: Ripe stems and powerful yet alluring nose of red fruits framed in a complex autumnal fragrance of dried leaves, twigs, undergrowth and spice.

Palate: Fragrance now takes the tangible form of an energetic rush of plush fruit and finely knitted tannin that is at once lusciously mouth-filling as it luxuriously long.

Cellaring: Approachable now, a long future is assured in the cellar. An impactful and powerful wine that will deliver both intrigue and satisfaction over 10+ years.

Winemaker Matt Harrop joins Curly Flat

Matt Harrop joined the Curly Flat team in October 2017, assuming the role of chief winemaker. Matt takes over responsibility for, and is very much hands-on in, the vineyard and winery. After shaping the successful Shadowfax wine label over almost two decades. Matt was ready for a new endeavour. With a known passion and vast knowledge of the Macedon Ranges wine region, Curly Flat was a natural fit. Along with Matt's enthusiasm, skills and vast experience, he also shares our 'the vineyard comes first' ethos. Together we look to enhance our vinous efforts



as we continue our multi-generational pursuit of growing fine wine that tells the story of both site and season. You will hear from and see more from Matt over the years as the Curly Flat story continues...

2016 Williams Crossing Pinot Noir

Since our first vintage in 1998, it seems the lion's share of our 'great' vintages has come from even years. The quality of the 2016 vintage has not helped to bust the myth. While 2016 was a warmer year, our cool region allowed for deep varietal expression to be met with shimmering acidity, resulting in delicious wines of power, tension, and promise. These characters run through into our excellent value second label, Williams Crossing.



Nose: Floral aromatics merge with fresh macerated black cherries, charcuterie & spice. Complex and alluring.

Palate: Upfront fruit is met with mid-palate richness, presenting great extract of both fruit and finely woven texture. Delicate French oak imbues spice and charm.

Cellaring: Exceptional value, up there with our best Williams Crossing. Drink now or in 5-7 years.

Vintage 2012 Museum Release

Over time, we intend to release older vintages from our cellar exclusively to our mailing list customers. As Curly Flat wines are well known for their capacity to age, this is a terrific opportunity to grab some more of a favourite, or a wine



you may have missed out on entirely. Our focus with this museum release is the sensational 2012 vintage. With near ideal growing conditions, 2012 was one of our best vintages, embodying the power and grace that only a cool climate can deliver. An easy further 5 years cellaring await both the Pinot Noir and Chardonnay. There is a 6 bottle limit and orders can be placed either with the newsletter order form provided or by contacting us directly on 03 5429 1956 or via orders@curlyflat.com

2012 Curly Flat Pinot Noir - "Very controlled nose. On the palate we have an amazingly lingering Pinot that delivers a long, seductive palate, gentle and reserved. A very fine wine which will age gracefully. Fantastic; oozes class." Roger Knock, 95+ Decanter Magazine, January 2015

2012 Curly Flat Chardonnay - "Characterised by its length. This is a classic chardonnay release from Curly Flat. It has age worthiness written all over it – though of course it drinks well now. Spotlessly clean lemon, slate, oak -spice, peach and hay flavours. Slinky, cedary oak. Almost sweet-fruited but not quite; just so. Beautiful." Campbell Mattinson, The Wine Front, July 2014

Success of Masters of Wine tasting in London

Curly Flat owner Jeni Kolkka and our winemaker Matt Harrop went to the UK last October to conduct a master class at the Institute of Masters of Wine in London. Excitingly Curly Flat wines were the focus, where MWs were shown aged barrel



samples, highlighting the myriad of vineyard and winemaking influences that are behind quality Pinot Noir. Whole bunch vs. destemmed, comparative clone tastings, wild yeast vs. inoculated; the list goes on. Finishing up with a vertical of Curly Flat Pinot Noirs (2012 was a favourite). The tasting was such a success that we will do a range of tastings around Australia in 2018. You'll hear about first via our newsletter... stay tuned!

Upcoming Events at Curly Flat

Happenings at Curly Flat Vineyard bookings to mail@curlyflat.com or 03 5429 1956.

March 24th - Curly Flat Harvest

Picnic experience the buzz of grape harvest. Enjoy a hearty barbecue and tread the grapes (costumes provided!) Noon start, lunch \$30.

May 11th - Legendary Mic Conway performs Captain Matchbox Whoopee Band & National Junk Band classics in Friday evening performance, arrive from 6:30pm, show starts 8:00. \$25 Show only. Meals available.

(We are working on having Eric Bogle return to Curly Flat later in the year.)

May 13th - Spend **Mothers Day lunch** with us while Mic Conway (Captain Matchbox Whoopee Band & founder of Circus Oz) keeps the kids enthralled with magic, juggling, & songs. Noon start. Adults \$60, children \$40.

June 17th - Andrew McConnell returns for our famous 'Cutler & Co. comes to Curly' degustation Sunday lunch. Details in our next newsletter.



Visit Curly Flat Cellar Door

You may know our wines, but our cellar door is a great way to get to know our story. We aim to provide you with an informal but informed cellar door experience. Your tasting is guided by someone who works hands on within Curly Flat. Each of the cellar door staff will present a perspective that is individual and insightful.

We ask that larger groups (6 or more) call ahead to ensure that we can provide a great experience.

Our cellar door is open public holidays (except Christmas), weekends from noon to 5 pm and by appointment during weekdays.



Make your memorable moments at Curly Flat

Over the years, many visitors have noted the beauty of the surrounds of the Curly Flat estate, along with the charm of our 1860s homestead. We would like to let our mailing list customers know that if



they wish to have a special event at Curly Flat, be it a wedding, special birthday or celebration, please email us at **mail@curlyflat.com** to see if we can accommodate in making your next memorable moment even more special.

Recent Release Reviews

2015 Curly Flat Pinot Noir (\$52)

"Pale bright garnet. Light nose and sweet fruit but not remotely heavy. Very charming and well balanced.



Good acidity and bright, light red cherry fruit. Deceptively simple at first but it all spreads out delightfully and peacock's tail-like on the finish. Impressive."

17/20 Jancis Robinson MW - www.jancisrobinson.com

2017 Curly Flat Pinot Gris (\$32)

"Barrel-matured pinot gris from the cool Macedon region. A slatey, cool, well-formed palate before a tangy, confident finish. No shortage of fruit-driven flavour here."

92 Points - Campbell Mattinson, The Wine Front, Feb 2018

Vintage 2018 Outlook

With just weeks until harvest, the season and its crop hold great promise. It hasn't come without challenges - we had some frosts early on along with mildew pressure in the summer months, as limited spells of intense humidity



Vintage 2018; so far, so good!

descended across Victoria, in which harsh storms threatened the crop, but thankfully inflicted no damage. The vigour of our vines saw off the impact of frost and our dedicated team has kept the vineyard looking pristine and healthy. We have now seen more familiar mild weather return, unlike the rain which has trailed off. That's fine as rain near harvest would be an unwelcome visitor!

Fine Wine Appreciation

Matthew Hansen from Fine Wine Appreciation has been a long time supporter of Curly Flat with his structured tastings and wine dinners over the last 18 years.

Conducted at various venues all of his programs are limited to 12 participants to allow for maximum interaction around one table often including the winemaker. Whether beginner or connoisseur, Matthew's courses are engaging and informative. Visit www.finewineappreciation.com.au or call Matthew directly on 0410 451 932.

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