

July 2006

No. 10

VINE 76 WINE

Releasing the 2005 Williams Crossing Chardonnay

This is the first time a Williams Crossing wine has been heralded as the primary release in a Vine To Wine. Due to the outstanding quality, high demand and low stocks, the 2005 Williams Crossing Chardonnay commands a special release.

Campbell Mattinson's review of 2005 Williams Crossing Chardonnay in Winefront Monthly :

I'm still trying to confirm the price because it's difficult to believe - this is the second label of Curly Flat This release is a deadset beauty. There is a lot about it that seems rich and powerful but a lot that seems long and fine too - another way of saying that it drinks like a charm. Peach, musk, lemon rind, all of absolute purity. Just a gorgeous chardonnay, at a stunning price.



Campbell's review has prompted a flood of orders and enquiries. With only 300 dozen available and at a cellar door price of \$15, we anticipate that it will sell out with the speed of a gazelle. We wanted to allow our Friends of Curly Flat the first opportunity to buy Williams Crossing 2005 Chardonnay before we release it to retailers and restaurants next month.

2004 Williams Crossing reds are not too shabby either and represent outstanding value!

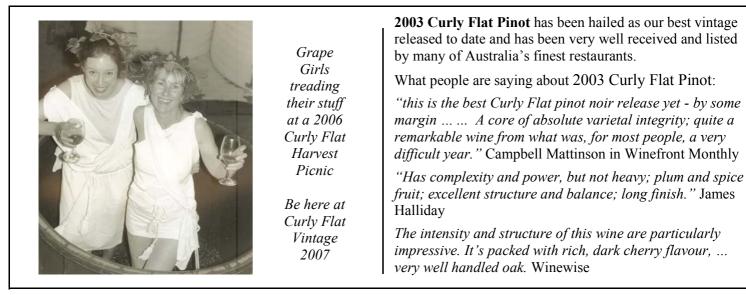
The 2004 William's Crossing Pinot Noir (cellar door \$20) is showing superbly. We are very proud of this wine as it points to the quality of the 2004 Curly Flat Pinot which is aged for 18 months in bottle before release. This wine will give you a hint of what's to come with '04 Curly Flat.

A concentrated nose of cherries, blackberries and dark plums developing to chocolate, coconut, vanilla and cigar box with floral notes. The palate is rich and well textured, with savoury notes and a great acid backbone. The tannins are smooth and soft, but firm. It will age for five to ten years or perhaps even more.



2004 Williams Crossing Quattro (cellar door \$15) is a blend of Shiraz, Merlot & Cabernet Franc all from our trial rows and spiced up with a good splash of Pinot Noir.

Opening up to a plethora of sweet and spice characters. Combining dark berries, plums, tobacco leaf and cedar with cinnamon, star anise, cloves and vanilla oak. The palate is well rounded with soft but gripping tannins. It has a savoury meatiness, contrasted with sweet candy. The wine is very youthful and deserves another few years in bottle to reach its peak though it's great quaffing now.



Events - Winter 2006

Curly Flat – The First Eight Years

On Friday 23rd June, Curly Flat held a special tasting at Donovan's Restaurant on the St Kilda foreshore. Present were eleven of Australia's most respected wine scribes. On show were Curly Flat's first eight vintages - 1998 to 2005, Chardonnay and Pinot Noir. These included the unreleased 2005 Chardonnay, 2004 Pinot Noir and a barrel sample of the 2005 Pinot Noir.

The exercise was a great insight into the evolution of the Curly Flat wines thus far and illustrated two very important factors: the ageing ability of the wines and the direction in which the style is heading. We were immensely proud of how the wines showed and the results certainly hint at a very bright future. The tasting was such a success that we have another planned for Sydney in July at Longrain. We are eagerly awaiting the thoughts of the wine scribes.

Wine Australia International 2006

Curly Flat will again be at Australia's biggest wine exhibition, Wine Australia, to be held this year at Sydney Convention & Exhibition Centre, Darling Harbour, from Saturday 15th. to Monday 17th. July. Drop by and say hello. We'll be at stand number 528A. Details can be found at www.wineaustralia2006.com.au.

Stonier International Pinot Noir Tasting 2006

Curly Flat 2004 Pinot Noir will be a featured wine at the seventh annual Stonier International Pinot Noir Tasting which is to be held at the Sofitel in Melbourne on Monday 31st July. This comprehensive tasting once again includes a selection of wines from some of the world's leading producers of Grand Cru Burgundy, distinguished estates from the USA, celebrated stars from New Zealand and eminent Australian producers. For bookings phone Stoniers on 03 5989 8300.

Taste of Slow

In conjunction with Campaspe Country House of Woodend, Curly Flat present a 'Taste of Slow' event : 'Wine From the Barrel, Food From the Field'. Award winning Chef Brad Lobb and his team will prepare traditional meals using regional, organic produce. Held in Curly Flat's restored 1800's homestead, it will be served on communal tables, with a full range of Curly Flat wines, some served straight from the barrel.

Saturday 9^{th} . September 2006 7:00 pm – 11:00 pm at a cost of \$110 per person including wine. For bookings phone Campaspe House on 03 5427 2273.

Spectrum at Lancefield

Australian rock legends, Spectrum will be performing at Lancefield Mechanics Hall on the evening of Saturday, 9th September and at Curly Flat with lunch on Sunday, 10th September. The lads will play a blend of their famous 70s repertoire with the smash I'll Be Gone (Someday I'll have money,). Details will be posted on our website closer to the events.

