



Curly Flat

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VINE *To* WINE

## Releasing 2004 Curly Flat Pinot Noir and, time to celebrate our 10<sup>th</sup> Vintage with museum releases of some older Pinots

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### 2004 Curly Flat Pinot

This wine has had more pre-release media attention than any of our releases to date. In part this is due to the wine being featured as an Australian benchmark Pinot in the annual Stoniers International Pinot Noir Tasting and then again more recently at the Mornington Peninsula International Pinot Noir Celebration.

Renowned English wine writer, Jancis Robinson M.W. wrote up this wine last year as the best of the 55 Australian Pinot Noirs she tasted during her visit to Australia. We rate it as our best Pinot Noir released so far; a reflection of a very good growing season, our vines getting older and our ongoing experience with our vineyard and winery processes.

### What the critics are saying about 2004 Pinot ... ..

Jancis Robinson M.W. *"Really lively with lots of lift and a kick ... Miraculously transparent and pure - great balance though not quite ready yet"* (Jancis tasted this wine in August 2006).

Lester Jesberg of Winewise, in his write up of Mornington International Pinot Noir Celebration - *"This Macedon Ranges wine was one of the brilliant performers. It's an opulent pinot, scented of raspberries, and the palate is long and fine and silky. Outstanding."*

James Halliday, The Australian feature article on Curly Flat simply described the 2004 Pinot Noir as *"a terrific wine"*

Ken Gargett in The Brisbane Courier Mail - *"The 2004 Pinot has a striking intensity and flavour"*

Huon Hooke in The Age - *"The 2003 and 2004 vintages of both varieties are superb"*

Campbell Mattinson of The Wine Front - *"The 2004 and 2005 Pinots will be wines to seek out."*

Winewise Oct 2006 - *"The vibrancy of colour is matched by that of the exceptional nose that carries the combined perfumes of cherry and violets. After that, the palate certainly doesn't disappoint. Framed by fine, firm tannins, it's impressively long. One of Australia's best. Outstanding"*

Chris Shanahan in The Canberra Times - *"a succulent and serious red that deserves to be on every Pinot lovers radar."*



### To Celebrate our 10<sup>th</sup> Vintage – a special museum release of two early Pinots

How time flies! It does not seem like 9 years have passed since our first vintage, in 1998 – and we have just finished the 2007 vintage – our 10<sup>th</sup> vintage ... We need to celebrate!

To commemorate this milestone we are offering a museum release of 2000 and 2001 Pinot Noirs.

And speaking of things flying, both these Pinots were served on Qantas International First and Business Classes.

Understandably, availability of these two museum release wines is limited. They are only available directly from the winery – and you may see them on the wine list of some of our Select Restaurants.

Both the wines are drinking well, with no deterioration due to time in bottle; quite the opposite, with both wines showing better now, than at their time of release. In the case of the 2000, it is now showing at its best, yet with some time left for cellaring. The 2001 is still reasonably youthful and has significant cellaring potential.

If you are interested in these museum release wines, please get your order in promptly.

## Vintage 2004

While 2004 was a very good growing season, it was not without its challenges. The vines thought they would compensate for the three prior low yielding drought years by putting on a very large crop – lots of bunches and lots of berries per bunch. Fortunately, our early crop estimate work identified this anomaly and we did our heaviest green prune yet; for two of the five Pinot Noir clones this resulted in up to 60% of the grapes being cut. This allows the remaining grapes to ripen fully and subsequently produce the structure and intensity that we seek for Curly Flat Pinot Noir.

## Vintage 2007 – a good year for our 10th Vintage

For most producers, Australia wide, Vintage 2007 is one they would prefer to forget. Frosts of mid October through mid November, poor weather at flowering, for many insufficient water resources, and then came the hail. Overall, the national harvest is down by more than 40%, with Victoria impacted more than most.

Fortunately Curly Flat missed the frosts and hail. Water is not such a big issue for us, because, unlike most of Australia's wine growing regions, we have very deep topsoil, so the vines have their roots down many meters, exploiting a large soil volume, with little need for supplementary irrigation. The irony is we have significant water resources, with a very large storage dam and a large ground water irrigation licenced allocation. The bore water is our most pure water resource because it is highly filtered by the honeycomb basalt rock, through which it flows; it is the water we prefer to use in the winery.

It is early days, but the 2007 wines are looking promising.

## Where are we up to with Chardonnay?

The 2004 Curly Flat Chardonnay has sold out.

Our Select Restaurants requested that they continue to have supply, so you will be seeing the 2005 in our Restaurants. It is available for you to purchase from us – but we are holding off the 'official' release until the usual scheduled time of September, when it will have benefited from extra bottle age.

## Our next release

Our next official release will be the Williams Crossing wines in July – the 2006 Williams Crossing Chardonnay and the 2005 Williams Crossing Pinot Noir.

Williams Crossing wines are declassified Curly Flat – barrels that did not make the required score for inclusion in our main label. And they are sold at prices that represent exceptional value for their "almost Curly Flat" quality.

Like the 2004 Curly Flat Chardonnay, both wines in the last Williams Crossing release are sold out. Again, our Select Restaurants have moved on to the next releases – so the wines are available for you, but again we are waiting for them to be a little more settled into bottle.



*In 2004 up to 60% of fruit was dropped to allow remaining fruit to fully ripen*

## Wine storage conditions – how important?

The most important issue is temperature variation, and to a lesser extent, relative humidity. The ideal conditions are a constant temperature of 14°C (with a variation of less than + or – 1°C) and a relative humidity of between 65% to 75%.

Curly Flat's barrel room is cut into the hill, hence essentially underground and packaged wine is stored in an insulated facility. The winery will be expanded to include a controlled climate packaged wine wing, and the same system will also control conditions in the barrel room. Curly Flat is situated in the coolest wine region on mainland Australia, so the storage challenges we face are minor compared to most other producers.

Our consideration of storage conditions is not limited to what happens here at Curly Flat. We have arrangements with four interstate wine cellarage providers – ensuring wines are maintained in climate controlled conditions until they are delivered to our clients.

Many of our clients are now using external wine cellarage facilities. The benefits include:

- Controlled climate conditions
- Security
- Space saving (allowing for a bigger collection)
- Asset protection – e.g. no water damage
- Ease of delivery, pick-up and shipping
- On line cellar records and tracking

Our cellarage providers are:

Melbourne - Macphees  
[www.macphees.com](http://www.macphees.com)

Sydney - Cellarit  
[www.cellarit.com](http://www.cellarit.com)

Brisbane - Wineaway  
[www.wineaway.com.au](http://www.wineaway.com.au)

Perth - Winex  
[www.winexaccessories.com.au](http://www.winexaccessories.com.au)

