Curly Flat

VINE To WINE

Releasing ...

2006 Curly Flat Chardonnay &
2006 Curly Flat 'Lacuna' Chardonnay

2006 Curly Flat Chardonnay

Since November 2004 when Curly Flat was included in Gourmet Traveller Wine's "Top Australian Chardonnay Producers", demand has delighted us. We will plant more chardonnay and grigio but the increase in production will not be in bottle for 5 plus years.

In his latest Wine Companion, James Halliday rated the 2006 Curly Flat Chardonnay 95 points and declared it "a lovely wine with real focus, restrained aromas of lemon, nectarine and a lick of toasty oak; the palate is clearly defined, very long and extremely powerful on the finish."

Jancis Robinson M.W. wrote in UK's Financial Times about ABC (anything but chardonnay). Jancis said that the "quiet revolution in wine style is well under way" and included Curly Flat as one of the wines grown in cooler regions that produce the leaner, refined chardonnays that defy ABC.

photo by Juanita Mac

The last 'Lacuna' Chardonnay, at least for a while

This release includes the both the 2006 Curly Flat Chardonnays – the usual barrel fermented Chardonnay and also the "Lacuna" (unwooded) Chardonnay. Lacuna is a Latin term meaning a missing piece – in this case it is the absence of oak influence. Due to the demand for our traditional Chardonnay, we have decided to not produce the "Lacuna" style, at least until the new Chardonnay planting comes into production. So if you like the Chablis style, pure essence of Chardonnay, you will probably like our "Lacuna". As with all Curly Flat and Williams Crossing wines, this is a great food wine.

Curly Flat Pinot in the Press

In the August 2008 Gourmet Traveller WINE, Curly Flat 2005 Pinot was one of 32 featured wines in "Star Turns". Nick Bulleid rejoiced at the wine's "fragrant red fruit, its cedary oak and its magnificent style and balance". "Perfectly poised," he said, "rich and complex with fine tannins and wonderful length and depth of flavour".

Huon Hooke chose Curly Flat 2005 Pinot as SMH's Wine of the Week saying "the best to date, it's very deep and rich, the concentrated fruit weaving a magical tapestry of spice, black cherry and dark plum flavours, with hints of smoke and earth. … the wine's flavour lingers well after it's gone."

Last Drinks! Williams Crossing Pinot

Williams Crossing 2006 Pinot has made it into the national papers several times in recent months. Max Allen included William Crossing 2006 Pinot in "30 Great Australian Wines Under $30" in the Weekend Australian 30 August - "terrific value wines under the Williams Crossing label. This is full of generous, fleshy, plummy pinot fruit."

The WX 2006 Pinot will sell out well before the release of the 2007 vintage. Get in quickly if you would like some of the exceptional value, "almost Curly Flat" wine.

Older Vintages

For the past 5 years we have offered History Packs - the current plus 2 prior vintages of Pinot or Chardonnay. Demand has been so strong that stocks of prior vintages are depleted. For now, History Packs will be history. Older vintages are available in large format bottles, 1.5 litre up to 6 litre. In Chardonnay there are magnums (1.5 litre), back to the 2002 vintage, while in Pinot there are magnums, 3 litre, 5 litre and 6 litre back to the 2000 vintage.

These large bottles come in timber cases, branded with the Curly Flat livery. Being of larger format, they should age for longer, provided cellaring conditions are suitable. They also make ideal gift items for Curly Flat aficionados and the difficult-to-surprise wine connoisseur.

The next step on our Biodynamic path

Natural farming, that is biodynamics (BD), combines "biological" agriculture with an understanding of "dynamic" ecological systems – including the cosmic rhythms of the sun, moon and planets. We took our first step last year, stopping the use of herbicides, modern chemical sprays and fertilizers. Already we see an improvement in soil health – increased earth worm activity and micro-organisms. Now we are taking the next step – the application of fermented manure and herbal and mineral preparations for improved soil and vine health. An undervine mower controls the growth under the vine - it senses the vine and mows around it. The normal practice is to spray herbicide – while those bare under-vine strips of soil may look 'neat', the soil is near dead. We use the two key BD preparations – 500 (horn manure) and 501 (horn silica). Before spraying, water with the added BD preparations, is 'energised' in a flowform, a device that replicates the chaos of rhythms that water experiences in mountain streams.

We would like to acknowledge the guidance we are receiving from some genuine BD practitioners – The Laughton family of Jasper Hill, Adam Marks of BRESS, Julian Castagna of Castagna, Keppel Smith of Savattere and Gilles of Sutton Grange.

The 2006 Vintage

A good growing season starting with great spring rains followed by above average heat accumulation. Summer and autumn rainfall was below average, but what rain did come, was very timely, steady and beneficial. The end result was wines reflecting the vintage – ripe fruit with rich flavours balanced by ample acid. Our harvest decisions are based on acidity, not on sugar content – we attempt to get the acidity right in the vineyard, and let the sugar (that will become alcohol) be what it is. Interestingly, it is a year of moderate alcohols, yet the wines are rich and luscious. The use of natural yeasts is assisting to have moderate alcohol levels – again this is interesting because it is the opposite to what many other producers experience when using natural yeasts.

Wine, ~~women~~ food & song

Andrew McConnell and the team from Restaurant 312 will return to Curly Flat on 16 November to serve a superb degustation lunch. Current and older vintages of Curly Flat wines will brought out from our cellar. Andrew's 2007 lunch sold out quickly so don't miss out - phone to make a reservation on 03 5429 1956.

Curly Flat will host a gig by **twentysevens** on Sunday 5 October. Twentysevens have just returned from a tour of Europe with Status Quo. Individually or collectively, they have shared the stage with some of the biggest names in the world. $20 cover charge includes a copy of twentysevens' new CD (which is fabulous - includes a great cover of Status Quo's first hit, Pictures of Matchstick Men). Jeni met twentysevens' band member, Steve Tyson when they were teenagers (quite recently!). Marty Stojaspal (did a great Mother's Day lunch here this year) is serving either a 2 course lunch (bookings essential) or for a lighter bite, his legendry lamb pies, paté or cheese plates. Bookings by phone 03 5429 1956 or email jeni@curlyflat.com.

See website **twentysevens.com** for details on the band.

Budburst - Macedon Ranges Wine & Food Festival

Curly Flat will be part of Budburst 2008 Cellar Door weekend on 8 & 9 November when 30 vignerons show their wines. Some producers rarely open their cellar doors so this is an opportunity to find some hidden gems. Curly Flat's Vintage Hall becomes a restaurant for the weekend with this year's chef being Mark James, formerly of the Healesville Hotel and Langtons. In the winery, the Music Café will have café food - pies, antipasto plates, pastries & coffee with music by soulful singer/guitarists Brent Parlane and Howard Malkin.

On Saturday evening - 8 November, in Vintage Hall Mark James offers an a-la-carte menu. Current and older Curly Flat wines - either a selection of wines by the glass matched to the meal or by the bottle at cellar door prices.

Bookings for dinner are essential, bookings for lunch are recommended (03 5429 1956).

On Sunday 26 October, Budburst Street Party happens in Piper Street Kyneton where you will find Age Good Food Guide legends Annie Smithers Bistrot, Royal George, Pizza Verde and bright newcomer, Star Anise. Around 20 Macedon Ranges vignerons, including Curly Flat, show their wines.

For details see www.budburst.com.