



Curly Flat

November 2011

No. 26

VINE To WINE

Time to release .. 2010 Williams Crossing Pinot Noir & 2011 Curly Flat Pinot Grigio, Rosé & White Pinot

Fruits of our labour create wines of distinction

As we are grape growers first and foremost, like any farmer, weather transcends the idiom of small talk into rather big news. The news hasn't been bigger than the weather events of 2011 which provided our most viticulturally challenging and ultimately most rewarding vintage. We now begin to pass on the fruits of our labour to you with the following new releases...

Proudly brought to by the Curly Flat vineyard team!



2010 Williams Crossing Pinot Noir

As we move on from the 2009 Williams Crossing Pinot Noir, we are happy to say the quality has not diminished with the 2010 vintage. This release will easily maintain the tag as one of Australia's best value Pinot Noirs.

With wonderful tension between ripe fruit and mineral acidity the senses are met with a nose of cedar, plums, sour cherry and all spice which continue through to the palate. With chalky tannins, good acid and earthy resonance this wine is drinking very well now and will continue to develop for another 4-5 years.

2011 Pinot Grigio

This vintage sees us return to the Grigio style with its zesty acid thread. Pink grapefruit citrus, musk-pear and subtle ginger spice provide kick while firm supportive tannins create interest across the length and breadth of the fleshy palate. This can be enjoyed now and the acid backbone will see it last for several years to come!

2011 Curly Flat Rosé

100% whole bunch Pinot Noir foot stomped (waders were used!) then rested on skins for 12 hours before pressing. This provides deeper extraction of colour and allows complexing stem/all-spice characters to lay behind the berry fruit drive. The resulting tannins instill a tactile dimension creating interest and weight to the palate. A serious wine that's bone dry whilst still fragrant and ripe.

2011 White Pinot

100% whole bunch grapes pressed then made in a white wine style to render a rare expression of Pinot Noir. Light blush rose in colour, floral aromas, subtle red fruits and guava combine to greet the senses. Although no oak is present, mouth coating acidity and ethereal tannins provide both presence and persistence across the palate. Overall we have a wine that is at once delicate and delicious!

Gift ideas posing a curly question?

Let Curly Flat provide some of the answers. Our Pinot Noir history packs (consisting of 2005, 2007 & 2008 vintages) make an excellent present to bolster someone's cellar. Available until the 2005 becomes history! Please feel free to create your own combinations of varieties with 3, 6 or 12 bottle boxes to suit your specific needs.

We also have our hand waxed Pinot Noir and Chardonnay Magnums packaged in a branded wooden box (see order form for available vintages and sizes). Also there are 3 and 5 litre bottles of Pinot Noir. Larger formats are generally favoured for cellaring not to mention they can get around the table and you should even get a second glass!



Curly Flat may present the purr-fect gift idea!

Curly Flat participating in the Budburst Festival

The Macedon Ranges Budburst Festival is on over the 12th & 13th of November. Many Macedon Ranges producers open their cellar doors once or twice a year so this is an opportunity to discover some hidden gems. Our Cellar Door will be located in the Winery over both days.

Sunday sees us host the sold out Andrew McConnell lunch. Emma Chapple, owner/chef of Kyneton bistro, Star Anise serves a small and delightful menu in Vintage Hall on Saturday. A full range of Curly Flat wine is available by the glass. We recommend bookings for Emma's Saturday lunch - phone 5429 1956. Emma serves lighter fare in the winery on Sunday.

Phillip says au revoir to Burgundy (for now!)

Phillip has said au revoir France and is back at Curly Flat! He returns to us charged by his experiences in Burgundy and is convinced that we can produce some of the finest Pinot and Chardonnay from Australia - more so, than before.

Phillip has always prescribed a policy of continual improvement, which translates into an approach to change that is dynamic and responsive to adaptation, but never unnecessarily so. After his time abroad he feels that we have the crucial elements in place in terms of the site, the vines, L'equip (the Team) and from there we need time, but in essence we feel we are on the right track.

After working vintage at Domaine de Montille, Phillip visited several of our barrel suppliers to directly discuss our specific oak needs. When dealing with the interplay of new oak and the complex subtleties of Pinot Noir and cool climate Chardonnay, we adopt the 'less is more' approach. Vineyard expression is our mantra, so oak will only ever play a supporting role and is to be balanced, never overplayed.

For now Phillip's (and our) focus will be mainly on vintage 2012, classifying (Curly Flat Vs Williams Crossing) the 2011 wines and bottling the 2010 CF Pinot Noir! Also odds are looking good that Phillip will be away again for another vintage in Burgundy next year!



Oak while important to us, should never mask our fruit



Vintage 2012—the season so far...

With an early budburst, Vintage 2012 is now underway. As always, our minds are filled with a mix of anticipation and speculation as we ponder the season ahead.

Several frosts followed budburst which were seen off by our frost protection system. The weather from there on has been the usual mixed bag with weather ranging from warm postcard perfect days with azure skies to the bitterly cold charged by icy winds and/or rain. Par for the course in the Macedon Ranges and maybe the weather at large these days you might say.



Vintage 2012 has seen an early budburst

The outlook from the Bureau of Meteorology suggests that the November to January period has a 75% chance of exceeding median maximum temperature and 40% chance of exceeding median maximum rainfall. Obviously this translates into potentially being warmer and dryer than normal. But 'normal', it seems, is a word destined for redundancy.

As harvest is still at least five months away, we can but only take it one day at a time. Our policy is to direct our efforts towards what we can control and accepting what we cannot. A good philosophy for life, let alone agriculture, but particularly so for grape growing!

Curly Flat Blog

Thank you to all the people who have checked out our new blog! We aim to keep you updated on all news great and small as we head into Vintage 2012 and beyond ... The blog includes videos of the bottling line and the frost protection system in action.

Blog address: <http://curlyflatvineyard.wordpress.com/>

