

VINE *To* WINE

Jan 2005

No. 06



Announcing the release of 3 new Curly Flat wines 2004 Pinot Gris, 2004 Rosé & Sparkling Macedon NV

Yes, three new and different wines – but they all relate to Pinot and Chardonnay

2004 Curly Flat Pinot Gris

A crisp white wine from grapes planted in 2000 - 'gris' is French for grey. Pinot Gris is genetically related to Pinot Noir (and thrives in the same regions). The grape's skin turns grey, to soft pink/grey as they ripen. The Italian name for this variety is Pinot Grigio – 'grigio' being Italian for grey.

This wine has a very varietal aroma of crisp apple, ripe lemon, lime and tangy spices.

The mouthfeel is refreshing with good acidity, and lots of fruit. Very persistent on the palate. A great summer food wine.

2004 Curly Flat Rosé

A 'slightly red' white wine – made from four varieties: Pinot Noir & three trial plantings in our 2000 block - Shiraz, Cabernet Franc and Merlot.

An aroma of berries, red cherries with hints of fresh herbs and smoke. A dry wine, with fruit sweetness—creamy mouthfeel with some soft tannin— a long refreshing finish.

Sparkling 'Macedon' N.V.

A traditional 'fizz' made from our Pinot Noir and Chardonnay, from 2000, 2001 and 2002 vintages; hence a Non-vintage (N.V.).

Made in collaboration with John Ellis, this sparkling wine is intentionally flavoursome and full of character—rich and complex. Plenty of crisp acidity and fine bead/bubbles, together with a well balanced finish.

**There are very limited quantities of all three wines.
We only have small plantings of Pinot Gris and the three trial red varieties—2004 was their first crop.**

Great press but we remain relentlessly focussed on the pursuit of the very best wines our vines can produce.

We are delighted with the very positive welcome for the recently released 2002 Curly Flat Chardonnay.

Named an "Aussie Chardonnay Icon" by *Gourmet Traveller Wine* in their annual feature on Australia's Best Chardonnays – "This was the new chum of the Top 21 placed wines but it thoroughly deserves its spot". Rated tenth overall, scoring 94 points

"This is a very, very good wine....." *Peter Bourne (The Wine Man)*

"It brought to mind a subtly barrel-fermented Chablis, the acid backbone and hint of match stick featuring in a bright, beautifully textured, reserved chardonnay"
Lester Jesberg in WINEWISE

"A clean, elegant, stylish palate that flows through the mouth like a clear country creek. Ripples of pear, nectarine, cream and stone. Pale, perfumed, crisp, tight.....It's very, very good. 94 points"
Campbell Mattinson Winefront Monthly

"But the most exciting bit was the overall quality of all the wines across three vintages. Curly Flat is a serious player." *Andrew Wood in Devine*

"....elegant yet very complex and stylish....."
James Halliday in The Weekend Australian

Junior label grabs some of the spotlight

As you may be aware, Williams Crossing is our junior label – the wine is good but does not quite make the Curly Flat benchmark. Williams Crossing is now attracting some attention with the Chardonnay earning a Silver Medal at the Macedon Ranges Wine Exhibition and the Pinot Noir getting a Bronze.

The latest edition of Campbell Mattinson's Winefront Monthly features our wines. On Williams Crossing 2000 Chardonnay "...the value here is nothing less than phenomenal. BUY AS MUCH AS YOU CAN AFFORD". On Williams Crossing 2001 Pinot Noir he opines "Malty, minty, stewed sweetness. Traces of meat and herb.....Beautifully formed and positioned tannins."

When you buy a dozen bottles from our cellar door (including mail order), Williams Crossing Pinot Noir is now \$20 per bottle and Williams Crossing Chardonnay is \$11.50 per bottle. There is no freight charge on orders over \$99.

Our Cellar Door Hours

We are now open every Sunday afternoon – from 1 pm to 5 pm. We are also open from 1 pm to 5 pm on the fourth Saturday of each month, coinciding with Lancefield's Farmers' Market Day. Curly Flat is also open on the days of major events in the Macedon Ranges (see below).

Remember – we can open for you at other times by appointment – give us a call and we will make sure either Jeni or Phillip or one of the team are here to show you (and your visitors) the vineyard, winery and wines. Ring on 03 5429 1956 or Phillip on 0417 583 387 or Jeni on 0407 583 386.

Coming Events in the Macedon Ranges

January

- 01: New Year's Day Races at Hanging Rock
- 26: Australia Day Races at Hanging Rock

February

- 11: Tamworth on Tour (country music)
- 12: Macedon Ranges Grand Tour (vintage cars)
- 13: Daylesford/Macedon Producers Day at Lake House
- 27: The Age Harvest Picnic at Hanging Rock

March

- 11: Worlds Longest Lunch at Hanging Rock Winery
- 14: Labour Day Races at Hanging Rock
- 20-22: Aust. Masters Road Cycle Races at Lancefield

Details of these events can be found on the Shire website, www.macedon-ranges.vic.gov.au

Coming Curly Flat Dinners

We are planning a number of Curly Flat Dinners in the first quarter of 2005 – Sydney, Melbourne, Canberra and Brisbane, and possibly others. Superb cuisine matched to several vintages of Curly Flat Pinot Noir and Chardonnay, also showing Sparkling Macedon, Pinot Gris and Rosé. The Sydney Dinner will be at Luke Mangan's Salt Restaurant. Details will be on our website. Please contact us if you would like more information about these dinners.

Appointing Select Restaurants & Retailers

We are steadily developing our portfolio of Select Restaurants and Specialised Retailers – *we welcome your suggestions as to likely candidates for our Select Restaurants and Specialist Retailers.* Select Restaurants must enjoy a reputation for their food, service, wine list and surroundings. They do not always have high hat or star ratings – but they will have a loyal following that attest to the dining experience; be it fine dining or chic cafe/bistro. Our Specialist Retailers are generally independently owned, with knowledgeable staff and a particular emphasis on fostering brands and reputations of small but high quality producers.

A couple more media responses to the 2002 Curly Flat Chardonnay

Have you ordered your 2002 Chardonnay yet?

"My favourite one-stop-shop for Chardonnay and Pinot Noir...The three vintage History Pack is an excellent way to find out just how good these wines are." *Franz Scheurer in Australian Gourmet Pages*

"Very restrained yet concentrated nose, underpinned by a beautiful floral quality. Generous on the palate, yet with excellent structure and delineation." *Colin Climo in The Bulletin*

In memory of Colin Climo

This last quote on the 2002 Chardonnay was from Colin Climo of The Bulletin. We are saddened by the recent loss of Colin after a short illness. We do feel lucky to have known him; but regret it could not have been for many more years. Colin will live on in our (and many others) memories. As Peter Forrestal said "Col was gentle and caring and always eager to push his and our understanding one step further ... Col was blessed with a fine palate and prodigious knowledge. His writing was always measured, thoughtful and incisive."