

VINE to WINE

Time to release...

2017 Curly Flat Chardonnay & 2017 Williams Crossing Pinot Noir



"The power of the 2014s combined with the fragrance and detail of the 2015s" is how Curly Flat winemaker Matt Harrop has described our 2017 vintage.

So what of 2017? A year of moderates. Not a day over 40°C, warm days extending into February and March coupled with cool nights giving us slow, steady (perfect!) ripening conditions. This season without extremes allowed great balance and elegance in our Chardonnays, as well as the citrusy line of acid that you'll be familiar with. The 2017 Williams Crossing Pinot Noir is, as always, a selection of our more fruit forward parcels of Pinot Noir, and it has benefited greatly from the aromatics of the year.

If you're anxious for Curly Flat Pinot though, just a little reminder that the 2016 is really starting to come into itself in its third year (and that the 2017 will be available in August!)

Finally, in April, Gourmet Traveller WINE named us one of their Best Cellar Doors for 2019, specifically in relation to our Sunday lunches. To celebrate, we're announcing two new lunches in this edition of Vine to Wine. So read on!

2017 Curly Flat Chardonnay (\$46)



Bouquet: An aromatic nose of white stone fruit infused with fragrant lime blossom and fennel along with hints of struck match and wheatmeal which provide further complexity.

Palate: Nectarine, white peach, and pear merge with grapefruit citrus, all lining up to be embraced by the cool charge of acidity. Subtle French oak and creamy lees provide both a savoury and textural frame for luxurious length. In unison, these elements form a palate of great vitality while maintaining tension and focus.

Cellaring: Drinking now and over the next 8 - 10 years.

2017 Williams Crossing Pinot Noir (\$29)

Bouquet: Red berried fruits lead with delicate black cherry featuring throughout. Forest tones ranging from the canopy down to undergrowth provide both freshness and a subtle earthen core. Gentle oak inputs provide supple support in the form of spiced vanillin and cocoa.

Palate: Focused red and black fruit flow across a subtle foundation of dusty tannins. An energetic and textured palate leaves a lingering savoury mid palate of good depth and interest.

Cellaring: Drink over the next 5+ years.

What are other people saying...?

When the entry-level Pinot Noir looks like this, it's exciting to wonder where the top brass sits... A dense type exuding autumn leaves, undergrowth, dark cherries, dense plums and flashes of blackcurrant. Superfine to taste, spiced fruit rides a long and moreish finish capped off with bright acidity. Top stuff. 92 points Steve Leszczynski, Q Wine

Laneways of Lancefield Lunch

Anyone who's ever explored Lancefield knows that there's a lot of dirt roads to traverse between wineries. And with that in mind, we're joining forces with some formidable Lancefield wineries to put together a hyper-local (3435 postcode only!) lunch at Curly Flat in July. Lunch will be prepared by one hatted Carlton restaurant Scopri - their local connection being their biodynamically farmed kitchen garden in Romsey which keeps Scopri in seasonal produce year round.

Wines will be served from Curly Flat, Lane's End, Lyon's Will, Parkside, and Wilimee, and their winemaking teams will be on hand to present the wines. It promises to be a brilliant day, and what better way to experience all that the Lancefield subregion has to offer.

12pm, Sunday 28th July 2019

\$165 per person, tickets

<http://www.trybooking.com/BCKDU>

Three Decades of Pinot Lunch

In celebration of the release of our 2017 Curly Flat Pinot Noir in August, French Saloon's Head Chef Ian Curley will be returning to Curly Flat for a Pinot Noir themed lunch that is sure to cement itself as a highlight of 2019.

We're opening the museum and pulling out a selection of our favourite Pinots from the last three decades. To whet your appetites, these are the vintages that we'll be showcasing:

1999 | 2004 | 2006 | 2010 | 2012 | 2014 | 2017

Expect Ian Curley's fresh, seasonal classics paired expertly to Curly Flat Pinot Noir, and of course a small quantity of these wines will be available for purchase on the day.

12pm, Sunday 18th August 2019

\$165 per person, tickets: mail@curlyflat.com

Transport is available for all Curly Flat lunches, please enquire when making your booking.

2018 Pinot Gris garnering praise

One of Australia's benchmarks for Pinot Gris, this is a fuller flavoured and figured white with great volume of perfume, slippery texture, a core of pear-like fruit character and fine chalky puffs of mineral-like detail. It's long and luxurious but doesn't overstep the mark, retaining a sense of finesse and poise. Delicious, is the byword. 93 points, Mike Bennie Wine Business Magazine

Cool climates yield the best pinot gris. This is intense, delicious, not pretending to be bone-dry but full of charm and fruit and a subtle patina of oak from barrel fermentation... Lovely wine. 93 points, Huon Hooke The Real Review

Barrel-matured pinot gris from the cool Macedon region. In very good form. I could go this. It has so much flavour, so much texture, and the length to match. It doesn't amble around; it faces forward and turns it on. Honeysuckle, pear, crystallised citrus, musk and barrel spice notes. 92 points, Campbell Mattinson The Wine Front

A brief overview of vintage 2019



Of course vintage doesn't start on the day that fruit first arrives in the winery, but is instead a culmination of months of preparation, crop protection and weather watching. As always, Curly Flat's crack winemaking and vineyard team were up to the task. The installation of frost fans earlier in 2018 saved us a lot of heartache, with a run of frosts through October. A few rain events in November and December gave a boost to water levels, but the frosts were perhaps portentous of the lack of water to come.

In mid-March the first of our Chardonnay (for sparkling base) made its way from the vineyard. We had a few days lull before

the avalanche began and in the following week we picked our entire Pinot Noir crop over four days. Because all of our Pinot fruit goes over the sorting table, we can tell you that the quality was exceptional. We saw even ripening across the blocks and lovely small berries.

And while there were many warm days, we also benefited greatly from our classic Macedon cool autumnal nights, preserving freshness and acidity through long, slow ripening. Chardonnay crops were lower this year, and we're seeing incredible depth of flavour and complexity. With our Pinot Noir we were able to make some new picking decisions - remember the 450 million year old sandy white soil that we found in the last Vine to Wine? Well, we've picked that portion of the vineyard separately, and at the moment it's looking intensely aromatic and elegant, with a fine structure similar to but quite different from the surrounding vines.

Curly Flat comes to MoVida Aqui (Yes, that's right!)



We've had such a great time hosting MoVida at Curly Flat that we're returning the favour and heading to MoVida Aqui in May for a paella cook-off in their spectacular rooftop space overlooking Bourke Street. If you've missed out on tickets before now's your chance!

The day will be jam packed with fire, food and wine. The MoVida Aqui kitchen will be serving a multi course lunch matched to Curly Flat wines. Think classic tapas, clean and simply seafood and grilled meat followed by the hero dish of the day...paella cooked over wood!

MoVida Aqui, 500 Bourke St, Melbourne

12pm, Saturday 18th May 2019

Tickets from MoVida: 03 9663 3038

Lake House Lunch

We're very excited to be returning to Alla and Allan Wolf-Tasker's Daylesford restaurant Lake House in July. The four course shared table lunch will be held in the stunning Waterfront Pavilion dining space, and will be matched to Curly Flat wines. The lunch will be hosted by Matt Harrop and Jenifer Kolkka.

Lake House, 4 King Street, Daylesford

12pm, Saturday 13th July, 2019

Tickets from Lake House: 03 5348 3329

