

## VINE to WINE

Time to release...

2019 Curly Flat White Pinot *en primeur*

## A couple of trophy winners!

The 2018 Curly Flat Chardonnay and Pinot Noir excelled in their first outing to the 2019 Macedon Ranges Wine Exhibition in early October.

We walked away from the evening with trophies!

Best Chardonnay (2018 Curly Flat Chardonnay)

Best Pinot Noir (2018 Curly Flat Pinot Noir)

The Laurie Williams Trophy for Best Wine of Show (2018 Curly Flat Pinot Noir)

A huge congratulations to our vineyard and winemaking team, and of course, thanks to our vineyards themselves for being the reason we get up and go to work every day.

Though the official release of these wines is months away, from January we will be having scheduled vertical tastings which will include the 2018 wines.

## James Halliday on Curly Flat

The 2020 edition of the Halliday Wine Companion contained some very complimentary words about our new wines:

**2017 Curly Flat Pinot Noir.** *The palate is the clincher. Glossy yet fine tannins, graceful, lithe and long. Lovely wine. 96 points.*

**2016 Curly Flat Pinot Noir.** *A glorious bouquet with a riot of spices, red fruits and forest notes. The palate has exceptional texture and structure. 96 points.*

**2017 Curly Flat Chardonnay.** *Very moreish thanks to restrained nutty / leesy flavours. There's complexity and a vibrancy to the acidity as it glides effortlessly to its long finish. 95 points.*

## Throw Back Thursday

A blast from the past with this discovery from our seventh Vine to Wine newsletter - all the way back in March 2009.

## Lancefield Has a New Chardonnay Champion

Matt Harrop (winemaker at Shadowfax) and his wife Tamara have recently purchased a property near Curly Flat. Matt is planning a small Chardonnay vineyard with the objective of producing 'top shelf' Chardonnay. Welcome to the Harrops and we look forward to working together to further elevate the name of Macedon Ranges Chardonnay.

## New Release White Pinot

There's been some sad faces around cellar door over the last month. We've sold out of the 2018 Curly Flat White Pinot... Thankfully, the 2019 vintage is due to be bottled in mid November and it's an absolute beauty. Crisp, refreshing, and the only wine to drink around the swimming pool this summer.

We're offering pre-sales (a little *en primeur* if you will) for the 2019 White Pinot now, so when it's bottled the cases will go straight from our packing line into delivery vans. You can't get any fresher than this! Think of it as prepaying for an early Christmas present for yourself.

## 2019 Curly Flat White Pinot (\$26)

**Colour:** Sparkling rose gold

**Bouquet:** Floral notes lead a chorus of red summer berries into an elegant frame of dried flowers and cinnamon spice. The nose culminates in a crisp yet complex bouquet.

**Palate:** The flow of fresh cut strawberry is underpinned by a refreshing citrus spark of mandarin flesh and pink grapefruit zest. French oak fermentation provides a subtly creamy frame while providing a light talc like tannin scaffold. For fans of the 2018 vintage, the 2019 Curly Flat White Pinot is the perfect encore this summer!

**Cellaring:** If you can resist, the White Pinot will cellar for up to 18 months.

Available for pre-purchase now. The 2019 Curly Flat White Pinot will be shipped during the week of the 18th of November, 2019.

## Summer opening hours

We'll have extended opening hours through the Christmas and New Year period. We'll be open for cellar door tastings every day from the 26th of December to the 5th of January from 12 - 5pm. During this time we will serve local charcuterie plates. We'll also have some very special cellar door only wine offers over the summer period.

Outside the summer season our cellar door is open from 12 - 5pm Friday to Monday and public holidays (except Christmas Day). We welcome cellar door visits on weekdays but ask that you phone ahead to ensure someone is available to look after you. As the wines of the Macedon Ranges grow in quality and reputation we encourage you to visit the region to discover the many local gems.

## Back on the order form

Many of you will welcome the return of the NV Curly Flat Macedon Sparkling (\$45), just in time for all your Spring Racing Carnival, Christmas and New Year requirements.

We've also bought back the Chardonnay and Pinot Noir History Packs - with no vintage premiums. The perfect Christmas present for the wine lover in your life.



## Queensland Take Note!

Salon de Co., hidden inside Ovolo Hotel Inchcolm will be playing host to a spectacular Curly Flat dinner on the 14th of November.

Ian Curley, one of our favourite chefs, is Ovolo Hotels' creative culinary partner and he'll be putting together a European-angled menu, featuring plenty of fresh Queensland produce and designed to complement a range of Curly Flat wines. He'll be working with Salon de Co.'s exceptional kitchen team and head chef Andy Ashby.

Curly Flat's own Jeni Kolkka will be on hand to talk you through the wines, and frankly, every Curly Flat staff member wishes that they were also heading to Brisbane for this one!

14th November, 2019, 7pm - 11pm

73 Wickham Terrace, Springhill

\$129 per person, for four courses with matched wines.

Tickets: <https://www.eventbrite.com.au/e/curly-flat-at-salon-de-co-tickets-77774980059>



## Budburst - Macedon Ranges Food and Wine Festival

Head out of town on the 9th and 10th of November to discover the hidden treasures of the Macedon Ranges as 30+ of the region's vigneron throw open their doors.

Curly Flat will be putting on brunch and lunch from Emma James' mini pop-up bistro, served in Vintage Hall from 10.30am to 3.30pm. The menu is available to view on our website. Bookings recommended and welcomed!

Budburst passes are \$23 online and \$25 if purchased during the festival weekend. All passes include your own tasting glass and a Festival Passport.

You can also get to Curly Flat via the Budburst Hoppa. A hop-on-



[www.budburst.com](http://www.budburst.com)

hop-off bus that travels to Hanging Rock, Parkside Winery, Curly Flat, Lyons Will, Botanica Estate and Hesket Estate. Spend as much or as little time as you like at each winery and hop back on. \$75 per person, which includes your festival ticket. Available Saturday only.

<https://www.macedonrangeswineandfoodfest.com.au/budburst-festival-tickets>

## Happenings at Curly Flat - season 2020 so far

After three months of hand pruning, our vines were set and waiting come budburst in late September. With the cooler start, budburst was a little later than normal. Our team are already fine tuning the vineyard with some bud and shoot thinning, next stop is flowering and fruit set which will be later in the year. A warm and dry season is predicted, we'll keep you posted of course...

Speaking of posts, we have plenty of them in the ground for our new 2019 block. The trellis is ready and waiting for our new MV6 Pinot Noir plantings in late November when the frosts have passed. Needless to say, we're excited, so keep an eye on our socials!

## What else is coming up?

### French Saloon Dinner with *Fine Wine Appreciation*

Our good friend Matthew Hansen of Fine Wine Appreciation is holding a Curly Flat dinner at French Saloon in Melbourne on **Tuesday 26th November**. A highly acclaimed chef and educator, Matthew's personable style and passionate approach ensure that all those with a love of fine wine will benefit from his unique and insightful perspectives. Matt Harrop will also be attending the dinner to add a further layer to what will already be an informative and interesting dinner.

Tickets are \$195 per head, from: <http://www.finewineappreciation.com.au>

### Curly Flat Vertical Tastings



January 11th and 12th, will be the first of regular vertical tastings for 2020. We'll preview the 2018 Pinot Noir and Chardonnay alongside older vintages and some of our library wines. You'll be seeing the difference between whole bunch and destemmed wines, different clones and the impact of oak.

Tickets are \$25 each (fully refundable of any purchase of three bottles or more) and will include some light food from the Piper Street Food Company. Some older wines will be

available for purchase on the day.

Bookings? Email: [mail@curlyflat.com](mailto:mail@curlyflat.com)

### MoVida returns to Curly Flat

For our first lunch of 2020, on **Sunday February 2nd**, Frank Camorra and the MoVida team will be heading to Curly Flat to cook up a Spanish storm. This lunch features smoky paella cooked over coals in the Curly Flat garden.

Tickets are \$195 per head. Email: [mail@curlyflat.com](mailto:mail@curlyflat.com)

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

### Dinner Around the Dattner

March will see the return of *Dinner Around the Dattner*: intimate, 24 person dinners with Curly Flat winemaker Matt Harrop. At the first dinner, we'll be showing Curly Flat alongside benchmark Chardonnays and Pinot Noirs from around the world. While the focus will be on the wine, Emma James will treat us to superb cuisine to complement the wines. Details and bookings in the February Vine to Wine.

