

VINE to WINE

Time to release...

2018 Curly Flat Chardonnay

The verdict on the 2018 Curly Flat Chardonnay ...

A beautifully composed young chardonnay... this is the epitome of cool-climate purity with stone fruit and citrus notes in a lovers' tryst on the palate, refreshing acidity on the finish and come hither appeal. Winsor Dobbin

Plenty of flavour in a framework of delicacy... soft, ample and restrained. Huon Hooke

Dripping in white stone fruit, there's good depth and concentration. Nicely weighted through the mouth with dangerously moreish textural feels. Steve Leszczynski

What is immediately evident is the concentration of fruit; the sheer power of the wine is quite remarkable but held in balance by the vanillin impact of new oak and the mineral acidity that the region is known for. Patrick Eckel

2018 was the first vintage under Curly Flat winemaker Matt Harrop, and it was an exceptional season. We like to think of it as a Goldilocks vintage (not too hot, not too cold, just right). The final stages of ripening were blessed with very moderate temperatures. No heat spikes, classic cool nights and low rainfall over February and March have yielded wines of great varietal expression and structural intensity while preserving aromatics and length. The rich Curly Flat fruit shines. It's perfectly in balance.

2018 Curly Flat Chardonnay (\$46)

Bouquet: A floral and savoury nose rich with white stone fruits meshes with complex struck match & wheat notes. Layers of lemon-lime citrus zest and fresh cut green apple add charm to the subtly savoury frame of white truffle and baker's spice.

Palate: Intense white peach drives the front palate before being drawn taut via crisp citrus energy that merges with savoury wheatmeal notes and fine chalky structure culminating with lingering minerality.

Cellaring: Drinking beautifully now with 8+ years cellaring potential.

Chardonnay magnum offer

Purchase any dozen 750ml bottles of Curly Flat Chardonnay or Pinot Noir for the opportunity to purchase a magnum of 2014 through 2018 Curly Flat Chardonnay for the price of a 750mL bottle (\$46).

Place your dozen bottles and magnum in the cart of our online store and enter the code **magnum** at check out.

**Collectable Curly**

Did you know that Curly Flat Pinot Noir is one of the top three most collected Pinot Noirs in Australia?

The December / January 2020 edition of *Gourmet Traveller Wine* included a fascinating look at Australia's most

collected wines in 2019 (Wine Ark performs an audit of wines cellared at their facilities every three years). Pinot Noir makes up only 2% of wine cellars across Australia, but of the top five, Curly Flat came in third, alongside some stellar company - Mount Mary, Tolpuddle, Bindi and Bass Phillip. We were delighted that two of the top five Pinot Noirs were Macedon Ranges wines.

Curly Flat Pinot Noir has long been recognised as an exceptional aging proposition. In fact we recently opened a Curly Flat Pinot from 1999, which was still showing amazing vitality and freshness. So if you have access to good cellaring conditions, we can highly recommend putting a few bottles of Curly Flat away - we're not leading you astray when we say that they'll hold their own for 10 to 15 years.

Curly Flat's new website

Curly Flat's new website is live! Be sure to check it out. If you've purchased from the website before your details have been transferred to our new site, so all you'll need to do is reset your password.

<http://www.curlyflat.com>

If you're having any issues with logging in or using the website please don't hesitate to get in touch and we'll do what we can to help.

New history packs

Some slight changes to the Pinot Noir and Chardonnay history packs this month. One bottle each of the 2017, 2016 and 2015 vintages with no vintage premium. The perfect way to try out our three most recent vintages.

Pinot Noir History Pack \$156

Chardonnay History Pack \$138





New reviews - 2019 Curly Flat White Pinot

We've been thrilled with the response to the 2019 Curly Flat "Dangerously drinkable" White Pinot - 30% of our stock was sold in the month following release! If you haven't tried the White Pinot yet there's still enough warm weather left to warrant a case - get it while you can!

Wild strawberries lead the nose, they also finish the nose - not one-dimensional, just classic. There's a whole-bunch spice to the palate, as well as an earthy, savoury, sinewed line that carries to the finish. Dangerously drinkable. A solid attribute in a wine. Nick Butler, The Real Review

It's certainly textural, and it has clear savoury/earthen twists, and the finish has a lip-smacking dryness to it. Perhaps I should just file this under 'juicy and delicious' and be done with it... It's most enjoyable. Campbell Mattinson, The Wine Front

Vintage 2020 outlook

On the back of some welcome winter rainfall our vines burst bud in mid-September. There to greet them was cool spring weather that's part and parcel of our truly cold climate. The cooler than normal November saw the formation of smaller bunches. In our experience this will lead to wines of great concentration and structure with signature acidity and length. January saw more mild weather and welcome rain albeit delivered by some fierce storms. Stay tuned on our socials to see how the season plays out...

New plantings at Curly Flat

After nineteen years, we thought it was time to bolster our stocks with the addition of a new block of vines...Pinot Noir of course! Our team were excited to plant the new vines (that's 5,525 holes dug, 5,525 squats and 5,525 vines planted!) over three rewarding (& tiring!) days. The vines have since taken well to their new surrounds, showing positive growth in the rich volcanic soils that make up the majority of Curly Flat. Pockets of soil with great potential still remain here at Curly Flat and we plan to use them over the coming years to add to the existing complexity of our Pinot Noir and Chardonnay. Exciting times ahead!



Upcoming events

We have all kinds of fantastic events coming up - though not a lot of details for some of them. Keep an eye on the Curly Flat website and we'll post everything there as we know more: <http://www.curlyflat.com/events>

French Saloon dinners

Our good friend Matthew Hansen of Fine Wine Appreciation is holding a Curly Flat dinner at the French Saloon on Tuesday 19th May.

Tickets from:

<http://www.finewineappreciation.com.au>

We'll also be returning to the French Saloon in May / June for a Pinot Noir focussed Curly Flat dinner.

Cutler & Co return to Curly Flat

Andrew McConnell and the team from Cutler & Co. will be returning to Curly Flat for lunch on Sunday 21st June, 2020. The combination of Andrew's intuitive approach to food and Curly Flat wine has made for many memorable lunches at Curly Flat since they began in 2007.

Seats are \$195 per head all inclusive.

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

Lake House lunch

We're returning to Alla and Allan Wolf-Tasker's Daylesford restaurant Lake House on the 8th of August. The four course lunch will be matched to Curly Flat wines and hosted by Matt Harrop, Jenifer Kolkka and the Lake House's inimitable sommelier Robin Wilson.

Tickets from:

<https://lakehouse.com.au/product/curly-flat-wine-lunch/>

Keep an eye on the website for...

Dinner around the Dattner - In May we will be holding our first *Dinner Around the Dattner* for 2020. An intimate, 24 person dinner with Curly Flat winemaker Matt Harrop.

The first dinner, will show Curly Flat alongside benchmark Chardonnays and Pinot Noirs from around the world.

Bleak House Hotel - One of our favourite dinners of 2019 was a collaboration between Curly Flat, Annie Smithers and the Bleak House Hotel in Albert Park. Round two is scheduled for May.

MoVida Aqui - We love our collaborations with MoVida so we're returning to MoVida Aqui in the winter months to celebrate the release of our 2018 vintage wines.

Ovolo Canberra - Canberra look out, Monster Kitchen at Ovolo Nishi has invited us back in July!

Curly Flat vertical tastings - In early January we held four sold out vertical tastings, here's what some of the attendees said: "One of the most educational and inspiring tastings we've been to", "A very insightful and informative day tasting different elements of the same wine".

Sound like something you want to take part in? We'll be holding more vertical tastings in July 2020. Not in Victoria? We're hoping to take our vertical tastings on the road so look out for events in Brisbane and Sydney.