



Curly Flat

December 2020

No. 63

VINE To WINE

2019 Pinot Gris

2019 Pinot Gris - a celebration of flavour!

We're excited! This release from the exceptional 2019 vintage is the product of a stellar growing season. Warm days, cool nights and low rainfall have produced a highly aromatic Pinot Gris that's deeply flavoured and focused. We rate it as our best Pinot Gris to date and it is so utterly delicious, it makes the perfect partner to help celebrate the summer months.



2019 Pinot Gris Tasting Note (\$26)

Bouquet: A fragrant nose of spring blossoms and blood orange zest line a path to richer notes of poached pear nestled in ginger spiced cream.

Palate: A full bodied palate of varietal pear and white peach stone fruit provide both great depth of flavour and partner to the wet slate minerality that forms the cool climate framework. Fine powdery textures linger along with the almond infused nougat and buoyant citrus finish.



Reviews for 2019 Curly Flat Pinot Gris

“Hand-picked and whole-bunch pressed. 3 weeks undisturbed under CO2 before being pressed to barrel is presumably the source of the salmon-pink hue of the finished wine. Matured for 7 months on lees. A small parcel is fermented on skins then blended prior to bottling. The vinification has resulted in full-on flavour, the residual sugar of 3.4g/l not high enough to contribute to flavour, just texture.” **Rated as special value!**

94 points, James Halliday - 2021 Halliday Wine Companion

“Graceful Pinot Gris. This Curly Flat just feels good. Oh, what a peach. Well, pear in fact... A texture delight that has been handled beautifully. It slides down joyously. You get a sense the fruit floats on a cloud gracefully. Scents of pie apple and poached pear, there's an attractive lashing of vanilla. Fine ginger spices are sprinkled atop with a deft touch. A hint of nuttiness slides in too. I keep coming back to the width and delicate texture - wow factor indeed. A dried purple flower/musk thing rises up on close. I could slurp on this long time.” **94 Points, www.qwinereviews.com**

Cellar door reopening

Tastings at cellar door are back! Social distancing is made easier with our veranda now semi enclosed, adding to the main tasting room and the sunroom. With limits on numbers in each space, we appreciate if you could get in touch before you visit if you have a group of more than 6 people. Official tasting times are noon to 5pm, Friday to Monday; this is when we can show the broadest range of wines. Please let us know if you would like to visit outside the official tasting times so that we can ensure that one of the team will be available to show you some wines.



Summer cellar door opening times

As we anticipate that many people will be touring around regional Victoria this summer, our cellar door will be open for tastings every day, noon to 5 pm, from Sunday 27th December to Tuesday 26th January. Macedon Ranges wineries are holding a Summer Fling, a festival of everything wine, food and fun being held from 9th - 31st January. See details at macedonrangeswine.com.au.

Reasons to visit our cellar door

We invite people to visit us to learn more of the Curly Flat story. Your efforts are rewarded with access to some wines whose availability is too limited to list on the website. We usually have cellar door specials.



Also there are half (\$75) or whole (\$140) Curly Flat barrels for sale which can only be collected from cellar door.

Not sure what to get your favourite aunty? Who wouldn't want some Curly Flat wine? Spoil yourself with Christmas and New Year's Eve beverages. Magnums including older vintages come in special presentation boxes. History Packs of 750ml or 375ml bottles. Half bottles make mighty special stocking stuffers.



Vertical Tasting at Curly Flat

Joy! Vertical tastings return on 16th & 17th January where we preview 2019 Pinot Noir and Chardonnay along with older vintages. We will also look at our library wines giving greater insights to Curly Flat Pinot. Light food is served. Sessions at 11:00am and 2:30pm. Tickets are \$25. Some older wines are available for purchase on the day. Phone us on 03 5429 1956 or email mail@curlyflat.com.

Vintage 2021...off to a flyer!

As we approach the halfway mark of the 2021 growing season our vines couldn't be happier. Above average rainfall earlier in the year set the vines up for a flying start come budburst in mid-September. Ideal growing conditions have our vineyard team busy selectively shoot thinning and tending each vine's individual needs.

Currently the vines are flowering (when flowers self-pollinate into potential fruit) and the weather looks to be favourable for a good set. Fingers crossed! Oh yes, we're also planting more Pinot Noir vines to accompany our 2019 planting. So, plenty going on in the vineyard. Keep an eye on our socials for its continual progress towards harvest...



Our team tending the vines...



Pinot Noir flowering...

Museum Release Wines

2011 Pinot Noir half bottles

To add a little extra in the Christmas stocking we're also offering our 2011 Pinot Noir 375mls (winner of Best Australian Pinot Noir at Decanter 2015) with no vintage premium. Buying in dozens will give a \$20 bottle price compared to the individual price of \$27.



2016 Pinot Noir & Chardonnay

Until 1st March, 2016 Curly Flat Chardonnay and Pinot Noir will be available at current release prices. Purchase a full dozen of 2016 Chardonnay and you receive an additional 5% discount.

Curly Flat Macedon NV Sparkling

We are down to the wire with stocks of this unique blend of 2000, 2001 and 2011 base wines - complexity from the aged 2000 & 2001 and the perfume of 2011. What better way to see in 2021 than with a bottle (or two) of bubbles?



Recent reviews for our 2018 releases...

2018 Curly Flat Pinot Noir

Included in James Suckling's Top 100 Wines of Australia 2020

"This is a watershed for this producer with such well-assembled complexity, well-guarded purity and the kind of bright, vibrant tannin that is rarely seen outside Burgundy. Intense aromas of blood orange, pomegranate, red cherry, boldly spicy oak and a sapid, reductive edge. Lot of energy here. The palate has rich red and dark-cherry flavour with crisply defined tannins that carry long and refreshed into the finish with assertive acidity. Crunchy red-fruit finish." **97 Points, Nick Stock**



"Intense and convincingly savoury nose. Nothing sweet and simple about this. Clearly the product of a vineyard where Pinot Noir is very comfortable. A hint of mushrooms in a cream sauce on the nose. No obvious oak. Gentle texture in which freshness dominates the decidedly moderate level of fine tannin. Really very lovely. Though relatively delicate and only medium bodied. May remind burgundy lovers of a fine Volnay. Neat finish." **Jancis Robinson MW Rating: Superior**



2018 Curly Flat Chardonnay

"Complex, yet pure, this is full of peach, lemon, brioche pastry, fresh new oak and green mango. The palate has richness and a seamless arc of fruit flesh that is nailed into place with mouth-watering acidity. Carries the oak effortlessly on the palate. Impressive and so resolved, this is their best chardonnay to date." **96 Points, Nick Stock**

"Definitely cool climate and smooth textured. Beautifully well mannered with nothing remotely strident about this. Some kumquat aromas and rounder and less obviously acid than, say, a top NZ Chardonnay such as Kumeu River's. Open and friendly and just slightly less obviously savoury than a fine white burgundy but a beacon of subtlety and balance for an Australian Chardonnay, surely? Impressively long. Really rather beautiful. This gives the impression of a true terroir wine. The merest suggestion of smokiness." **Jancis Robinson MW Rating: Superior**



Coming Up...

Not only are our new vines coming on strong, 2021 will offer up great things. Our 2019 Curly Flat Chardonnay is receiving fantastic reviews and will be released in February. Chefs from Cutler & Co., MoVida, and French Saloon are champing at the bit to bring their magic to lunches at Curly Flat. Fine Wine Appreciation will host several Curly Flat dinners in Melbourne. Other dinners in Sydney, Brisbane & Melbourne. Details in our newsletters and socials.