

# 2018 Curly Flat Chardonnay



## Tasting notes

**Nose:** 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.

## Season notes

Maximum temperatures throughout summer were moderate, averaging an almost perfect 26 degrees. With no heat spikes occurring in the later stages of ripening, this balanced warmth, along with very low rainfall for February and March, manifested great varietal expression and structural intensity while preserving aromatics and length. Overall 2018 has delivered wines of great power and poise, where enjoyment can be found in either immediate or very long-term drinking.

## Reviews

*As beautiful as ever... Whispers of flint and ginger-like characters add highlights, as does a subtle creaminess to the texture. It's all of fresh, flavoursome, long and elegant. It also has charm on its side.*

**Campbell Mattinson, The Wine Front** 94 points

*That you can buy one of Australia's finest chardonnays for under \$50 a bottle is great news for wine lovers. This is 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.* **Wine of the Week Winsor Dobbin, winsordobbin.com.au**

*Dripping in white stone fruit, there's good depth and concentration. Almond meal, raw cashews and a vanilla creamy drive queue behind a generous squeeze of lemons and grapefruit. Nicely weighted through the mouth with dangerously moreish textural feels...* **Steve Leszczynski, QWine** 95 points

*Plenty of flavour in a framework of delicacy.* **Huon Hooke, The Real Review**

*What is immediately evident with the 2018 release 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... The wine will be drinking even better in years to come.* **Patrick Eckel, The Wine Reviewer**

Alcohol: 13.3% - pH: 3.29 - TA: 6.9 g/L - MLF: 35%  
Oak: 14 months in French oak. 20% new, 80% older