

# 2019 Curly Flat Chardonnay



## From the vineyard...

After a cooler spring, the summer months delivered moderate to warm temperatures of an average of near 28 degrees. With veraison past the heat peak of summer, slow ripening ensued without compromise to length or varietal detail. Overall rainfall throughout the season was low outside of an above average November which was simply seen as rain at the right time. The combination of warm days, cool nights and low rainfall manifested complex and textured Chardonnay that's equal parts flesh and minerality.

**Colour:** Mid straw with green hues.

**Bouquet:** A perfumed nose of lemon & lime zest preludes the ripe yet focused white peach & nectarine stone fruits. A sense of wet stone minerality ripples throughout, providing cleansing contrast to more savoury aspects of fennel seed and lees driven pastry notes all subtly framed by cinnamon oak spice.

**Palate:** Bolts of ripe white peach, preserved lemon and grapefruit pith form the front and mid palate before the mineral acidity pulls the palate long to showcase the fine chalk like textures. Encapsulating the palate throughout is an assuaging creaminess driven by the 14 months on lees in 35% new French oak & 65% MLF. Overall this release is where flavour meets focus and while drinking beautifully now, it will see 10+ years in the cellar.

## Reviews

“The wine epitomises the potential of the Macedon Ranges for cool climate varieties; there is such concentration and texture yet only 12.7% alcohol and a baseline of mineral acidity that is more akin to quality Burgundy. The nose has white peach that is laced with spice and almond meal, the palate shows an understated elegance with stone fruits and lees inputs building slowly whilst being tempered by citrus and lifted by spiced impact of quality oak. The finish has piercing stone fruits, mealy richness and driving acidity that both hold your attention and focus now, but underwrite a significant future for the wine.”

**96 points, Patrick Eckel, Wine Reviewer (winereviewer.com.au)**

“After 30+ years of producing stellar chardonnays and pinot noirs in the Macedon Ranges, Curly Flat is something of an "insiders" wine, much loved by members of the trade; mainly because of reliable quality and terrific value. Owner Jenifer Kolkka brought winemaker Matt Harrop on board a couple of vintages ago and the wines continue to shine; this rather Burgundian chardonnay, more Meursault than Chablis, would be fabulous with Christmas roast pork or turkey. Concentrated stone fruit aided and abetted by mineral acid drive. Lovely stuff.” **96 points, Winsor Dobbin (wdwineoftheweek.blogspot.com)**

“This white is evocative. There's some cookie dough and mealy oak/lees on the nose but the palate doesn't follow through with the suggested width. No, it's lean and taut. There are layers too – oak and winemaking playing a part, but the fruit well up to the job. Complex and fresh? Goldilocks wine this, and utterly involving because of it.” **95 points, Andrew Graham, Oz Wine Review (ozwinereview.com)**

“Portuguese tart, spice, grapefruit and lemon zest, maybe some nectarine. It's a wine characterized by its creamy gloss and nougat, but with a ripcord of electric citrus acidity and tight juicy flavour. Creamy, cinnamon pastry, all the zest and tang, flecked with aniseed, and flinty river pebble things on a long finish. It's really good, albeit very intense.” **95 points, Gary Walsh, The Wine Front (winefront.com.au)**

“Barbecued peach, figs, cashews and hazelnuts pull at the heart strings. Lick your lips with a delightful creaminess. Whole bunch pressed, 35% saw old French oak and 65% went through MLF. Wonderfully weighted, the fruit is superbly balanced. A cleverly placed squeeze of lemon chimes in with a nougat delish factor. Terrifically fleshy with a hint of minerally vibe, I love the drive and I love the generosity. Chardonnay lovers rejoice.” **95 points, Q Wine Reviews (qwinereviews.com.au)**