

Christmas is rapidly approaching and to make sure your wines arrive on time we are encouraging you to place your orders in November. You can complete the attached order form, email us mail@curlyflat.com or simply call 03 5962 1956.



To make your gift buying a little easier for your family, friends or colleagues that enjoy Chardonnay and Pinot Noir we have created a Curly Flat History 6 Pack, which includes a bottle of Chardonnay and Pinot from the 2016, 2017 & 2018 vintages. Gift packed in a Curly Flat wooden box.

The Curly Flat History 6 Pack is \$315 which includes 10% discount, normally \$350. Type history in the coupon section if you order online. There are limited numbers of these History 6 Packs available.



Now that we can get together it seems appropriate to talk magnums!

All magnums are packed in its own wooden box.

We have a limited number of the following vintages available in 1500ml size -

Chardonnay		Pinot Noir	
2014	\$116	2017	\$130
2015	\$114	2019	\$130
2016	\$112		
2017	\$110		
2018	\$110		
2019	\$110		

Cellar door is back

The vineyard keeps evolving, its momentum and energy is inspiring. As the Spring sunlight warms us and our vines, the endless skies of the Macedon Ranges are helping us to look beyond our small community and welcome our loyal customers back.

We are open from Friday—Monday 12.00 to 5.00 pm.

As seating is currently restricted, it would be great if you could book via our website, email the office or call 03 5429 1956. As you are aware all visitors are required to be double vaccinated.



Looking forward to 2022...

To make up for lost time our cellar door will be open each and every day in January 2022.

The "Summertime Fling", our Macedon Ranges cellar door festival will run from the 8th - 30th January with a calendar full of events, go to macedonrangeswine.com.au to find out what we have planned.

Curly Flat will be taking a deep dive into our soils and also looking back on what we have learnt from our most recent vintages and how the wines are tasting today, in the form of two masterclasses. Both will be hosted in the winery, keeping things cool! Further details to follow shortly.

If you can't wait until January, Matt Harrop and Matthew Hansen - from Fine Wine Appreciation will be co hosting a "Curly Flat winemakers dinner". Ian Curley will be producing a beautiful 4 course menu matched with 8 of our wines at the French Saloon on Thursday 9th December. This evening will commence at 7.00 pm at a cost of \$240 per person. Bookings via finewineappreciation.com.au with numbers limited.

Our Sunday lunches will also commence in 2022 with some of our old friends returning - Frank Camorra and his Movida team along with a couple of new restaurants making their way to Lancefield. Further details to follow and these will be announced via email, our website and also our socials as soon as we have confirmed dates!

See you soon and thank you for your support,
The team at Curly Flat



Curly Flat

VINE To WINE

November 2021

No. 67

2021 Pinot Gris & White Pinot release

Our new 2021 Spring Releases

2021 was a dream growing year that we happily liken to 2012, one of our best.

Therefore you will understand our excitement releasing the 2021 Pinot Gris and White Pinot. They are both looking lively, simply delicious and perfect on their own or to enjoy on a lazy summer afternoon with prawns from the barbeque or a delicate Kingfish ceviche. Both are \$30 per bottle and available to order now.

Overall, we would call 2021 a gentle warm growing season. On paper, it reads as a cooler than normal year, but our vines couldn't have been happier. Warm days calmly weaved throughout the crisp season. The average summer temperature of 26 degrees perfectly sums up that gentle heat. Veraison taking place in February past the heat peak of January and a cooler than normal March allowed for a powerful slow ripening platform.

With harvest commencing in early April after a useful warm spell, we saw powerful, yet restrained fruit calmly arrive at the winery. Rainfall came in October and January which served to top up our soils at key growing phases. February was quite dry, but this allowed for good concentration among the bunches. The moderate rainfall received in March simply refreshed the vines as they approached fruition.



Vineyard 1992 - perfect spring days by Ben Kimmorley, Oct 2021



2021 Curly Flat Pinot Gris

Colour of pale straw with light copper hues. A vibrant nose of fresh-cut Bosc pear, with fragrant notes of blood orange zest, spiced ginger, with a subtle blush of rose petals. Refreshing, delicious & exotic.

To taste, creamily rich, yet minerally, composed of juicy pear and citrus notes that glide throughout a textural landscape of pear skin textures, adding a further dimension to the fresh fruit crunch.

Perfect for the summer ahead but can easily see five years in the cellar.



2021 Curly Flat White Pinot

A pale salmon colour, with Frangipani floral notes leading to a chorus of red summer berries into the warmer notes of potpourri & spice-infused nougat. A vibrant yet complex bouquet.

On the palate there is a cascade of red berries enlivened by the spark of cranberry acidity while being enriched by subtly spiced almond meal notes. Overall a complex palate that's at once creamy, crisp, and textural with talc-like textures. So refreshing! If you can resist, this will happily relax in the cellar for a year or two.

Our approach to White Pinot is simple. We pick the Pinot Noir at the same ripeness as the fruit for our Estate Pinot Noir, but instead of placing it in a fermenter, we simply press it gently for two-hours. This leads to a gentle extraction of the Pinot Noir skins resulting in pale pink juice that's then fermented indigenously in neutral French oak.