

2021 Curly Flat Chardonnay



From the vineyard...

On paper, 2021 reads as a cooler than normal year, but our vines couldn't have been happier. With warm days calmly weaving throughout the crisp season, our vines would say it wasn't too hot or cold, but just right. The average summer temperature of 26 degrees sums up that gentle heat perfectly. With veraison taking place in February well past the heat peak of January, a cool, not cold, March allowed for a powerful, slow ripening platform to take shape. Harvest commenced in early April after a useful warm spell over Easter, saw the delivery of powerful yet restrained fruit arrive to the winery. In terms of rainfall, our highest totals came in October and January which only served to bolster our soils at key growing phases. February was quite dry which allowed for concentration amongst the bunches. and the moderate rainfall received in March we received moderate rainfall that simply refreshed the vines as they calmly approached fruition. In summary, it was a dream growing year that we happily liken to 2012, one of our best.

From the winery...

Picked in the cool of the morning, Chardonnay from three distinct blocks were whole bunch pressed to tank with cloudy juice transferred to barrel the following day. Indigenous yeasts dictated ferment in various formats ranging from 228, 300 and 500 litre barrels. From there barrels were stirred monthly until minimal sulphur was added in late Spring. Varying amounts of MLF were employed, totalling in 50% in the final blend along with 24% new oak. After maturing for 14 months our 2021 Chardonnay was then lightly filtered before being put to bottle.

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

Reviews

“2021 has produced some incredible cool climate wines with this release from Curly Flat having tension, poise and balance.

This is the most Chablis in style Curly Flat I can remember with intensity of nectarine that has a citrus and brine edge whilst also being supported by mealy spices on the nose.

The palate has impressive energy with taut stone fruits elevated by citrus laced acidity and a subtle influence of creamier, spiced inputs. There is a richness that builds across the palate with the wine showing riper stone fruits and some textural grip. Wonderful length with lovely integration of oak and fruit to finish.” Drinking: 2023—2032.

96 points - Patrick Eckel www.winereviewer.com.au