



# Curly Flat

June 2013

No. 32

## VINE TO WINE

*Time to release the ...*

### 2011 Williams Crossing Chardonnay

#### Vintage 2011 - Grace Under Fire (or water!)

As we come to release our 2011 wines we find it hard to accord to the grace and purity we find in our glass with our memory of that year, where nature gave no quarter to the east coast of Australia. Rainfall records were broken as we received 738mm for the growing season (October to March) as opposed to the average 298mm, more than double for the same period. Then high humidity gave rise to disease pressure, that sadly left a majority of producers reeling in its wake. But with our dedicated team, well timed sprays and the lyre trellis system, we not only met this lofty challenge, but have exceeded them in terms of results. Affirmation of this came recently from our 15 year vertical tasting where top wine writers got to taste all vintages, including the 2011. Huon Hooke summed it up succinctly, below is his appraisal of our 2011 wines:

*“Considering the dreadfully wet conditions leading up to the 2011 vintage in most of eastern Australia, it’s a pleasant surprise whenever a really good wine comes along. (But) the proof of the pudding is in the eating as they say, ... The pudding was pretty impressive.”*

*“As expected, the 2011 pinot noir was lighter than usual, but it is still a high quality wine and shows great refinement and subtlety. The 2011 chardonnay is even more successful: a triumph no less. It’s a great wine.”*

*Huon Hooke’s article in the Sydney Morning Herald - 25/3/2013*

2011 Curly Flat Chardonnay scored 97 points in June’s Gourmet Traveller WINE - *“precise and fine, long and refreshing. Superb wine with a long future.”* (released Aug 13)

#### 2011 Williams Crossing Chardonnay

**Appearance:** Bright golden straw.

**Bouquet:** Sea breeze with a great sense of minerality. Lime citrus, white peach blossoms combine gracefully with delicate oak spice.

**Palate:** Fresh picked white peach and lime driven citrus alight a carriage of balanced, yet driving acidity. Subtle oak & lees contact along with malolactic notes, lend a savoury contrast to the fine boned mineral framework.

**Overall Impression:** Our most complete release under this label to date. So therefore we expect more than usual for the cellar too. Bottled in October 2012, this wine is drinking well now, but given its great acid we expect development to around 2020.



#### ‘The Curly’ now selling Flat out...

We initially released ‘The Curly’ exclusively to our direct customers to ensure that they had the first opportunity to obtain their share of this sensational single lot release. Three months have passed since then and the response we received has been tremendous. For the small amount of ‘The Curly’ that remains, we have now lifted all bottle limitations and we will now supply on a first in basis.

To recap, the Curly is not a reserve but rather a lateral step sideways from what makes Curly Flat Pinot Noir, well, Curly Flat. The quality fruit found in The Curly is the very same you’d find in Curly Flat, only it’s cast in a different light via the inputs of 100% whole bunch married with 100% new French oak. If you missed the last newsletter or would like to see tasting notes, both are on our website.



#### James & Jancis on ‘The Curly’ 2010 Pinot Noir

*A 3-tonne vineyard selection that was matured in 100% new French oak for 22 months. It has another dimension of intensity and length, its aromas and flavours linked to black cherry and foresty notes from 100% whole bunch fermentation (the normal wine 11%). Great pinot.*

**James Halliday  
Australian Wine  
Companion**

**97 Points drink to 2024**

*100% whole bunch, 100% new oak. A very special bottling of the fruit which Phillip Moraghan is most proud. Based on clones 114 and 115. Heady and gorgeous. Lots of fine tannin but great fruit.”*

**18/20 drink to 2025**

*Jancis Robinson*  
**JancisRobinson.com**

## Jancis Robinson & 'Curly Flat's Recent Gems'



In March this year, world renowned wine writer Jancis Robinson MW returned to Melbourne giving Phillip the chance to catch up with her once again (Jancis first sought us out in 2009 to learn more about our site and its resulting wines). This time around Jancis got to taste our current line up, all wines impressed but she particularly enjoyed the 2011 Chardonnays and the 2010 'The Curly'

Pinot Noir as she chose to have them with dinner that evening! Here are her thoughts on the 2011 Chardonnays and the other highlights of Jancis's tasting:

### 2011 Curly Flat Lacuna Chardonnay

*Super clean and fresh. Unadorned. Very bright and Roulotish. Bright and delightful ripe fruit underneath. Pretty brilliant. I chose this bottle to drink with dinner immediately afterwards. 17/20—drink to 2020*

### 2011 Curly Flat Chardonnay

*Fairly rich. Very clean and opulent. Savoury. Bright. Lots of fruit underpinning. 17+/20—drink to 2025*

### Other wines in Jancis Robison's tasting:

*2009 Curly Flat Pinot Noir —17.5/20 drink to 2023*

*2010 Curly Flat Chardonnay—17/20 drink to 2020*

*2010 Curly Flat Pinot Noir —17/20 drink to 2025*

## Huon Hooke Curly Flat Reviews

Supplementary to Huon's words, here are some of his recent reviews:



### 2010 Curly Flat Pinot Noir

*"Medium to light red/purple colour. Shy but charming aromas, a hint of vanilla and cherry bubblegum. Soft, fleshy and smooth in the mouth. Good density and flesh. Delicious red and darker fruit flavours. Great charm and deliciousness. Long, long finish. Very good wine."*

*95 Points—drink to 2023*

### 2010 Curly Flat Chardonnay

*"Bright light yellow colour. Very subtle restrained aromas, fresh and citrusy, clean and bright, oak is almost invisible. The palate is precise and fine, long and refreshing. A superb wine with a long future. Arguably still needs time before drinking."*

*97 Points—drink to 2022*

## Wine Front Review

### 2012 Curly Flat Pinot Gris

*Quality-wise it's among the most successful pinot gris in Australia. Keen aromatics, good flavour, an element of texture and good drive through the finish. There's nothing to complain about here. Apple, spice, nectarine, wax, even perhaps some strawberry-like notes. Full and yet refreshing. Excellent.*

*92 points—Campbell Mattinson drink 2013-2015*

## Upcoming Dinners with Curly Flat

As it continues to cool down, we are firing up a host of dinners across Melbourne, Sydney and Brisbane to provide you with the opportunity to see our wines matched with some great seasonal cuisine. There will be five pinots, including "The Curly" 2010 and two Chardonnays. Menus and more detail will be on our website and blog soon.



Cecconi's, **Melbourne**

1 July

\$150 p/person for 4 courses

Bookings on 03 8663 0500



Grossi Florentino, **Melbourne**

22 July

\$160 p/person for 4 courses

Bookings on 03 9662 1811



Bistro Moncur, **Woollahra, NSW**

5 August

\$170 p/person for 4 courses

(includes entry to Pinot Australia Tasting on 6 August)

Bookings on 03 5429 1956



Cru Bar, **Brisbane**

27 August

\$150 p/person for 4 courses

Bookings on 07 3252 1744



Aria, **Brisbane**

29 August

\$155 p/person for 3 courses

Bookings on 03 5429 1956

## Captain Matchbox to strike up at Curly Flat

On Sunday 30 June Mic Conway takes the stage at Curly Flat with Robbie Long playing unusual and idiosyncratic tunes in a circus of comedy, magic and music.

Mic Conway was born into a family of vaudeville theatre and opera. In the 70's, Mic & his brother Jim founded the Captain Matchbox Whoopee Band which became a cult phenomenon, with 7 records, 2 of which achieved gold status. Mic was a founding member of Circus of Oz. Mic is the voice of "Wags the Dog" and co-writes songs with the Wiggles. Robbie Long is the current Australian Flat Pick Guitar Champion.



\$55 for a hearty lunch (served from 12:30) and show (starting at 2pm). Bookings by phone 03 5429 1956 or email mail@curlyflat.com. Details will soon be available on our blog and website.