



Curly Flat

March 2014

No. 35

VINE TO WINE

Time to release the ...

2011 Curly Flat Pinot Noir & 2013 Curly Flat Lacuna Chardonnay

Vintage 2011— A different expression of terroir

At harvest, grapes reflect the passage of weather in which they have grown. This is a crucial aspect of wine that makes it such an exciting, dynamic enigma. Few varieties possess the ability to capture the essence of each season like Pinot Noir. Each berry acts like a film negative, fusing passages of light into its delicate skin, creating a faithful journal of its travels from vine to wine. Vintage 2011 was a cooler year that unveiled a different expression of our terroir. It is an ethereal, sublime expression of our Pinot Noir. The test of a site is not how it copes in a 'good' year, but rather how it responds to a challenging one. While we're amazed by the amalgam of subtlety and depth of the 2011 Pinot Noir, we also recall how we had to fight for it. As they say, nothing good comes easy.

You may recall the 2011 vintage as being cool and wet, that is mostly true. While it was a cooler year than normal, it wasn't cold. There was absence of elevated maximums, but minimums remained unseasonably high. This in turn lead to high levels of humidity which wreaked devastation across the horticultural east coast of Australia.

Our site has some inherent advantages in a year like this. Being such a cool climate site, our vineyard coped better with the season's weather challenges. Also, our divided trellis had a twofold advantage. The divided canopy captures more sunlight into each vine, also allows for greater ultraviolet penetration and air movement thus lowering humidity and easing disease pressure. Most importantly, our stella vineyard team maintained an unbroken vigilance, working all hours, day & night, to ensure we brought the harvest home in great condition. Fortunately we received exceptional ripening weather for March, leading to a great April harvest, with some of our purest wines to date. Please enjoy the fruits of our labour!



The Lyre trellis— Divided We Stand!



Tasting Note on the 2011 Curly Flat Pinot Noir

Bouquet: A generous array of complex aromatics. Fresh, fragrant fruits of raspberry, cranberry and cherry are the main frame, while supporting savoury notes of charred meats, leather and dried lavender give further depth and dimension.

Palate: The bouquet translates faithfully into a delicate fruit wave that is now supported by a subtle raft of tannin that floats on a current of lively acidity. The palate journey starts as a single point that gently, but assuredly, expands and evolves into a flourishing finish.

Drinking/Cellaring: While drinking well now, the optimum drinking window remains some years away. For early drinking we recommend decanting to further liberate the ethereal elements of this wine of poise and subtlety. We expect further complexity to emerge with bottle age over a timeframe of 5 to 10 years and more.

2013 Curly Flat Lacuna Chardonnay

Our *Lacuna Chardonnay* is the same exceptional fruit that you'll find in Curly Flat Chardonnay, but it is expressed in a different light. Here, vineyard expression is the primary focus as we relegate oak to a back seat, or not used at all; an approach akin to Chablis. As we are a vineyard first and foremost, when we can, we like to take the opportunity to display our Chardonnay away from the influence of new oak.



The 2013 growing season was almost diametrically opposed to 2011 (our last Lacuna release). Where 2011 was cool and wet, 2013 was moderately warm and particularly dry. This lead to a fleshier, fruit powered wine, while still carrying the great acid line you've come to expect from Curly Flat Chardonnay. In this wine, we have concentrated on deriving aromatic complexity, richness & texture from greater extraction of skin phenolics and time on lees. Drinking well now, but several years in the cellar will see rewards as its powerful savoury frame develops.

*Tasting notes for all our current release wines are also available on our website in our ['Vintage Guide'](#) section.

Last drinks for 2010 Curly Flat Pinot Noir

Nothing good lasts forever and this is certainly true of the exceptional 2010 Curly Flat Pinot Noir. This wine goes from strength to strength within its subtly powerful frame, but it will be selling out soon. If you don't have this wine in your cellar (or have already drunk it) we recommend getting some in the next month or so to see what the critics are talking about.

Here's the latest (in depth!) review of the 2010 CF Pinot:

"Wonderful limpid ruby of fine pinot noir with complex aromas of floral, mineral & savoury with rose and strawberry & some crunch stemmy & oak notes in the back ground. Grows in the glass revealing the balance & delicacy that we have come to expect from this producer. The youthfully silky palate is very soft fruit sweet, with fine underlying acidity, good depth of complex middle pallet & youthful firm tannin finish. Fun to drink now but great to keep to see the fruit soften the flavours, expand & gain more silk, length & depth."

Rob Geddes MW— 95 Points Drink till: 2022

Commentary on our 2011 CF Chardonnay

Also selling rapidly is our 2011 Curly Flat Chardonnay. This wine continues to impress those who try it and is definitely one for the cellar. Recently James Halliday added his voice to the celebratory chorus; his thoughts on the wine are as follows:

"Hand-picked, whole bunch pressed, 16 months in French barriques. Gleaming green-gold, this is a beautifully detailed and elegant wine repaying constant vigilance in the vineyard during the growing season; the counterpoise between grapefruit and stonefruit flavours is perfect, as is the oak intergration."



James Halliday - 96 Points / Drink till 2026

What other critics are saying:

"Bright, light yellow colour; very subtle restrained aromas, fresh and citrusy, the oak is almost invisible. In the mouth it's precise and fine, long and refreshing. A superb wine with a long future."

Gourmet Traveller Wine - 97 Points

"96 Points. Smoky, toasty barrel-ferment oak and possibly a little low-level sulfide to sniff. Peach and nectarine, too. Smells rich and ripe, not like a wine from a cold, wet year. Very intense, fine and piercing on the palate. Superb acidity and great line and length." Excellent. Full of potential"

Huon Hooke - 96 Points

"Fairly rich. Very clean and opulent. Savoury. Bright. Lots of fruit underpinning."

Jancis Robinson MW - 17.5/20 Drink till 2025

Curly Flat Wine Dinner at **beiamici**

Join Phillip Moraghan at **Bei Amici** in Darling Point in Sydney as he takes you through several releases of Pinot Noir, Chardonnay and Pinot Gris. Wines will be matched to a five course degustation from the flair of the Swiss-Italian Chef/Owner Felix Rutz. For bookings and enquiries please contact Bei Amici on 02 9328 0305 or email eat@beiamici.com.au The full degustation menu can be found on www.beiamici.com.au

Date: Sunday 16th March 6pm Cost: \$135 p/per person

Curly Flat Wine Tasting at **CUMULUS UP.**

We'll be heading down to Melbourne so you can try our 2011 Pinot Noir and Chardonnay in the relaxed, yet sophisticated atmosphere of Cumulus Up, which is located directly above Cumulus Inc. We'll be serving up suckling pig rolls to show more dimensions to the wine. This is complimentary and we're working on a first come, first serve basis. For more details please visit our website.

Date: Monday 24th March 5-7pm Cost: Free

Union Dining returns to Curly Flat

We are delighted that chef, Nicky Reimer and the Union Dining team are returning to Curly Flat. A fantastic seasonal degustation will be paired to a flight of Curly Flat wines that includes both our latest releases, as well as rare older vintages, all taking place in our charming homestead Vintage Hall. Also we'll be in full swing with harvest so you can see the winemaking process first hand. Seats are limited. Bookings and enquiries, please contact us on 03 5429 1956 or email orders@curlyflat.com.

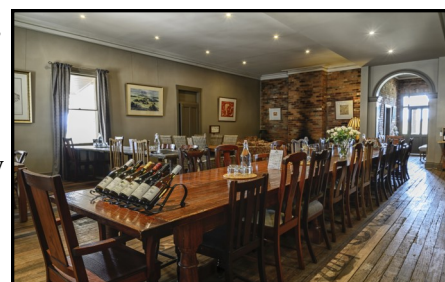
UNION Dining



Date: April 13th 2014 Cost: \$150 p/per person
Menu details will be posted on our website

Don't forget to visit our Cellar Door!

If you enjoy our wines, but are yet to visit us, don't forget we are only a 55 minute drive from Melbourne. Curly Flat's cellar door, like our vineyard, is individual. James Halliday recommends as a 'must see' cellar



Cellar Door at Curly Flat

door, and we feel it is our relaxed, but informed approach that provides a special cellar door experience. People who work hands on with the wine will show you our current release wines, all in the comfort of our 1880's homestead, Vintage Hall. If you have already visited us, we'd like to see you again! We're open every weekend and public holidays (except Christmas Day) from noon to 5pm. For more details please visit our website.