



Curly Flat

May 2017

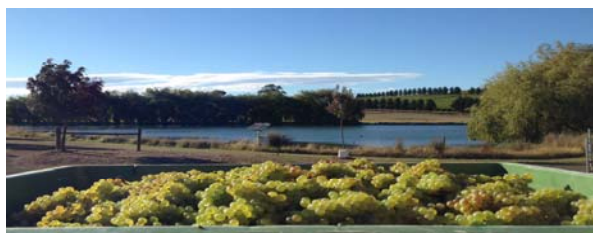
No. 49

VINE To WINE
Time to release...

2015 Curly Flat Chardonnay
& Celebrating Age...

2015; an exceptional growing year...

Marking our 18th release of Chardonnay, 2015 was a vintage imbued with near ideal conditions. The growing season was warm, not hot. The thermometer didn't hit 40 degrees and few days got above 35, only four to be exact. This balanced warmth was delivered without extreme weather events. From there, the culmination of our site, our team and the year allowed us to reap the reward of powerful fruit wrapped around a core of great acidity leading to wines that will age exceptionally well. This is expressed in our 2015 estate Chardonnay, power laced with elegance - the only component missing being time in the bottle. There are great benefits in aging our wines and this release is certainly no exception.



2015 represents a vintage of power and elegance...

Tasting Note for 2015 Curly Flat Chardonnay

Bouquet: Saline scents of sea breeze introduce the restrained, yet precise nose. Lemon curd, white peach, fresh roasted cashew with perfumed oak providing a sublime frame of cream and spice to the fruit.

Palate: An initially creamy, mealy palate merges with characters of lime, lemon blossom, white peach and hints of grapefruit, all of which perform upon a stage of finely spun texture and mineral acidity. The confluence of these elements ignite a luxuriously long palate line, all serving to underline the longevity of this wine.

Cellaring: While enjoyment can be found at present, the real rewards will come with cellaring, as a future of 12-15 years is assured, such is its power and length.

"This is a strapping Curly Flat. The wine has undergone 50% mlf to confer complexity, stability and poise on one hand; to retain natural acidity on the other. This strikes a creamy cord that parlays well with the wine's sheer extract, stone fruit and vanilla pod notes. The finish is long and emphatic, careening across a high pitched scale of mineral crunch and layered complexity, auguring well for a long future." Drink till 2028

95 Points - James Halliday Wine Companion

On the benefit of cellaring our wines

Curly Flat wines carry an exceptional ability to age. Many wine writers have noted this capacity for long term cellaring in our wines. See below tasting notes from **Jancis Robinson MW** on our 2004 Curly Flat Pinot Noir, the same wine tasted nine years apart. Still plenty of life left!

"Really lively with lots of lift and a kick. Miraculously transparent and pure – great balance though not quite ready yet." Drink 2012
18 out of 20 points (reviewed August 2006)



"Impressive colour! Mid ruby. Explosively aromatic bouquet. Herbs and still some structure. Is there a better 2004 Pinot anywhere?! Sinewy. Just a hint of strawberry. But great life and spice. Still lots of fine tannin." Drink 2020.
18 out of 20 points (reviewed September 2015)

This is a clear example of why we hold back older vintages, releasing small parcels at a time. We understand not everyone has the capacity to cellar wine. As they drink well in their youth, there is a likelihood they will be consumed before they reach their peak. Although you cannot buy these wines elsewhere, we apply a relatively small price premium. Along with the history packs (which comprise of a bottle each of three separate vintages) for a limited time we are allowing purchases of up to 6 bottles of individual older wines, please see below for details;



In 750ml bottles

- Pinot Noir History Pack 2013, 2012, 2011 (\$166)
- Chardonnay History Pack 2014, 2013, 2012 (\$144)

In 375ml half bottle

- Pinot Noir History Pack 2014, 2013, 2011, 2010 (\$113)
- Chardonnay History Pack 2011, 2012, 2013, 2014 (\$99)

Older wines for Individual Purchase (6 bottle limit)

- 2013 - Curly Flat Pinot Noir (\$52) or Chardonnay (\$46)
- 2012 - Curly Flat Pinot Noir (\$56) or Chardonnay (\$48)
- 2011 - Curly Flat Pinot Noir (\$58)

Price rise coming on Curly Flat older vintages

We aim to give you notice of impending price increases so you have a window to purchase at the old price. The 2015 Curly Flat Chardonnay or upcoming 2015 Curly Flat Pinot Noir (released August) will not have a price increase. Vintages 2014 and earlier of Chardonnay will increase as of 1st July and Pinots from 1st September.

Cutler & Co. Lunch at Curly Flat

The **Cutler & Co.** team return for a winter degustation lunch on **Sunday 25th June**. The partnership of our wines, current and older vintages, with Andrew and Chris's (head chef) famously elegant, yet sophisticated approach to food, have made for many memorable lunches at Curly Flat since 2007.



The all-inclusive price is \$185 per person.

A Curley Curly lunch

After a fantastic lunch in March, **Ian Curley** and the **French Saloon** team return to Curly Flat on Sunday 20th August to create a refined winter 4 course lunch matched to a range of current and older vintages of Curly Flat wines. \$165 all inclusive.



Both these lunches sell out quickly! Call 03 5429 1956 or email mail@curlyflat.com for bookings. Ask us about transport options from Melbourne, Bendigo & more.

Curly Flat Wine Dinners in Perth

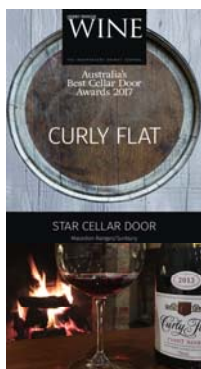
We'll be in Perth for Pinot Palooza on the 29th July and are planning wine dinners.

Post in The Treasury are hosting a 3 course dinner on Wed, 2nd August. Bookings directly to Post on 08 6168 7822 or post.thetreasury@comohotels.com There are more dinners to come; for details please contact Curly Flat and keep an eye on our social media.



Curly Flat Awarded Star Cellar Door by Gourmet Traveller Wine

We were delighted to be awarded Star Cellar Door for the Macedon Ranges by Gourmet Traveller Wine. Talking with the team behind our wines in our 1880's homestead, leads to a cellar door experience that many rate as their best. With winter upon us, both open fires will be going, adding extra warmth to your experience. We're open public holidays and each weekend from 12 noon - 5 pm and during the week by appointment.



WET Tax - it's time to tip the scales

The Australian system of taxing wine, wine equalisation tax or WET, is deeply flawed. Premium wine is taxed heavily while the cheap stuff is taxed a whole lot less. WET on cask wine is as low as 42 cents per litre. WET on Curly Flat Pinot for a trade sale is \$11.39 per litre, 27 times the rate on "goon". There is a rebate but this has been rorted by some producers. Changes to the WET system are being introduced to reduce abuse. The result is that genuine Aussie producers like Curly Flat are punished on sales to restaurant and retailers and are taxed less harshly on sales direct to consumers. The difference to us in WET on a trade sale versus a direct sale can be as much as \$102 per dozen of Curly Flat Pinot. More detail on the WET system will be on our website.



Recent Reviews...

2014 Curly Flat Pinot Noir (\$52)

"A pinot noir lit by a satin sheen of red berry fruits splayed across the mouth by juicy acidity and impeccably wrought tannins. Growing darker of fruit and broader of mid-drift as it opens, a lick of briar, wood smoke and truffle imbue a carnal edge to a shimmering, mellifluous finish. Delicious out of the gates, this pinot is a svelte, sumptuous glide across the senses."

97 Points - James Halliday Wine Companion

2015 Williams Crossing Pinot Noir (\$29)

"Vibrant ruby red, somewhat pallid, lies in stark contrast to the shot of wild, ripe strawberry that shoots from the hip upon first sip. Lithe, sinuous and long of flavour ... There is a dollop of oak and a hint of well hewn grape tannin to tame the package..."

92 Points - James Halliday Wine Companion

2015 Williams Crossing Chardonnay (\$26)

"The Williams Crossing range gets all the winemaking bells and whistles as the Curly Flat range - it's made simply with the barrels "declassified", for whatever reason. Sometimes that reason has little to do with quality and more to do with style. As a range it's been a boon for drinkers since its inception. No hesitation here. It's bang on, a beauty. It's a cool climate style of chardonnay, refreshing, tangy, citrusy, but with nectarine and honeysuckle notes as flesh and fancy, and with attractive licks of oak-spice and fennel rippling through the finish. Line, loveliness and length."

92 points - Campbell Mattinson, The Wine Front

Curly Flat Macedon NV Sparkling (\$48)

In celebrating age, we are releasing up a parcel of our Macedon NV Sparkling. This is not a typical sparkling as much of the base was barrel aged consisting of the 2000 & 2001 vintages. As for the outcome, think DOMAINE JACQUES SELOSSE. We're unlikely to produce a wine like this again given the time and cost of the project.

"A cuvee of dramatic contrast, juxtaposing the tense malic acid of '11 in the cool heights of Macedon with the rumbling depth and generosity of more than two-thirds '00 and '01 aged in oak barrels. The accord is compelling and distinctive, rich with toasty, honeyed, truffley maturity while upholding the spicy lemon and apple of its youth. It's long, linear and masterfully composed. A rare example of the blessing of barrel age in sparkling wine."

93 Points - Tyson Stelzer, Halliday Wine Companion

Vintage 2017 picked, pressed and in barrel...

After 6 months of nurturing, our skilled vineyard team has guided the 2017 vintage safely into the winery. Wines are pressed and begin their maturation phase in barrel. We anticipate wines of fragrance, elegant power and silken structure. Well done to our dedicated team!

