



Curly Flat

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No. 40

VINE TO WINE

Time to release ...

## 2012 **The Curly** Pinot Noir & 2013 Williams Crossing Pinot Noir

### Curly Flat Receives Top Gold from Decanter!

The review below is an extract from UK's Decanter Magazine (Jan 2015) article on Australian Pinot Noir. The Decanter panel assessed 71 Australian pinots. Of those, 20 received 90 points and above and only 4 were awarded the top rating of **Outstanding**, with **Curly Flat 2012 Pinot Noir** awarded the highest score of **95+**.

Due to shortages, we were compelled to release 2012 Pinot early and it has been met with high demand; best not to hesitate securing this wine.

#### **CURLY FLAT, Macedon Ranges 2012**

**Decanter** average score: **18.75/20pts (95+/100pts)**

**Individual judges' scores:**

**Roger Jones 19 Justin Knock 19 Anthony Rose 18.5**

"Curly Flat has long been on the radar of followers of great Australian Pinot Noir. The vineyard is a closely managed and carefully established small operation on the fringe of the Lancefield township in the Macedon Ranges and everything has been done to ensure that quality control rests in the hands of the estate. In 2006 it eschewed any herbicides and pesticides in the vineyard, a move that required nerves of steel in such a marginal climate. The near-ideal conditions of the 2012 growing season for vines that are approaching their first plateau of maturity have delivered a wine that rewards much of the work and lessons learned in previous seasons."



**Roger Jones** "Very controlled nose. On the palate we have an amazingly lingering Pinot that delivers a long, seductive palate, gentle and reserved. A very fine wine which will age gracefully. Fantastic; oozes class."

**Justin Knock MW** "Alluring perfume: shy and interesting. Complex poached strawberry and cranberry palate laced with fennel and five spice. Delicate and harmonious, unfolding gradually with a building presence. Lovely, beautiful, elegant wine. Truly ethereal."

**Anthony Rose** "Distinctive black pepper, floral and cinnamon nose. Elegant mulberry palate that could almost be northern Rhône. Super-juicy fresh succulence, elegance and weight with real finesse behind the tannins."

Also receiving the **Outstanding** rating:

- By Farr Farside 2012 Pinot Noir, Geelong: 95 pts
- Gembrook Hill 2012 Pinot Noir, Yarra Valley: 95 pts
- Pikes and Joyce 2012 Pinot Noir, Adelaide Hills: 95pts

### 2012 **The Curly** Pinot Noir, our story continues..

The 2012 *The Curly* is very similar to the 2010 *The Curly*. Both are inspired by Domaine Dujac who employ high levels of whole bunch Pinot Noir, along with high levels of new oak. 2012 *The Curly* is 100% whole bunch with 65% new French oak. The 2010 and 2012 share similar traits in terms of weight, but due to a slightly cooler vintage, the 2012 has a touch more finesse. Unfortunately, there's not a lot of it!



With *The Curly* wines, we always give first priority to our mailing list customers and thus initially, it only be available to purchase by fax, email or phone orders. There is a **6 bottle limit per customer** to ensure a more equitable opportunity to put some of this wine in the cellar.



*The Curly* is not a reserve, but rather a different expression of the same high quality fruit that you'll find under our premium *Curly Flat* label. *The Curly* further illustrates the ceaseless exploration of our site and its terroir.

### **Tasting Note 2012 **The Curly** Pinot Noir**

**Bouquet:** Moderate lift, brooding with secondary characters of stems, sous bois, dried flowers & French oak spice all offer savoury support to the layers of red and black fruits, which appear mostly in berry form. Exotic & enticing.

**Palate:** Medium plus in weight with lively acidity which provides great contrast to the mouthfilling, yet multilayered tannin structure that ranges from fine to firm. Complexing secondary characters again are prevalent, but only to serve as platform for the deep fruited core.

**Cellaring/Overall Impression:** This is a structured Pinot Noir that is destined for a long cellaring life. It will take years to show its full potential but it is starting from a solid foundation. We see a cellaring potential of at least 20 years, possibly beyond. In summary, it's an excellent example of vineyard expression dovetailed with great winery support.



## 2013 Williams Crossing Pinot Noir

Fans of 2012 vintage will not be disappointed with this release. While the 2013 is similar to the 2012, we feel 2013 has more elegance, complexity and structure. 2013 is shaping up as one of the great vintages, quite a statement coming off the back of the 2012. Either way you look at it, Williams Crossing has been regularly touted as some of the best value Pinot Noir and Chardonnay in Australia. This 2013 Williams Crossing Pinot Noir will further enhance that reputation.



### Tasting Note For 2013 Williams Crossing Pinot Noir

**Bouquet:** Generous and immediately complex. With berry fruit that runs the spectrum from red to black, parting to reveal brooding layers secondary in nature. With savoury notes ranging from autumn leaves, good French oak support and earthen characters.

**Palate:** With good weight and its textured yet silky tannin structure, darker fruits appear more on the palate, with variants of plums but still retaining its prettier elements. Balanced, feminine and forceful in the right dimensions between fruit and lingering complexity.

**Overall Impression:** Clearly Pinot! Clear in terms of varietal expression, and clear in terms of value. As to cellaring, it drinks well now but will age well for 10+ years.



2013 - Another year of great balance in the vineyard...

## New Reviews for 2012 Curly Flat Chardonnay

*“Medium yellow colour and a very complex yet understated bouquet displaying butterscotch, roasted hazelnuts, dried apricots and hints of sulfidic funkiness. A very attractive mix. The palate no less appealing with richness and yet restraint, lively acidity and a clean, crisp finish. Long carry. Very complex, loaded with artifact. An outstanding wine.”*

**96 Points - Huon Hooke (January 2015)**

*“Estate-grown, hand-picked, whole bunch-pressed with 25% passed through rollers for texture/ flavour impact; wild yeast-fermented, 65% mlf in 33% new French oak. Bright, green-gold; the bouquet is complex and nutty, the palate crisp and lively, with grapefruit, white peach and mineral acidity each given equal space on the palate.”*

**95 Points - James Halliday (January 2015)**



## Union Dining Pinot Lunch at Curly Flat

On the heels of receiving their first Hat in the 2015 *The Age Good Food* guide, we are delighted to announce the return of Union Dining to Curly Flat. Chef Nicky Riemer (protégé of Stephanie Alexander) has a natural flare for provincial European cuisine. Four sumptuous courses will provide an excellent culinary backdrop to highlight the complexity and longevity of our wines, with a focus on Pinot Noir. This will take place in our 1880's homestead, Vintage Hall. Transport from and returning to Woodend train station will be provided. **This lunch sells out quickly** so we recommend prompt action to secure your seats! Please call us on **03 5429 1956** or email to [mail@curlyflat.com](mailto:mail@curlyflat.com) for all bookings/enquiries.



**Date: Sunday, 19th April Cost: \$150 p/person**

**“Union Dining Pinot Lunch at Curly Flat” Menu**  
(menu may change to capture best seasonal produce)

On arrival

**2014 Pinot Gris & 2013 Lacuna Chardonnay**

Cured Hiramasa Kingfish, pickled golden beetroots, goat curd, French breakfast radishes, agro dolce shallots  
**2005 & 2012 Curly Flat Chardonnay**

Field mushrooms, burrata, salsa verde, pecorino, pangrattato  
**2004 & 2011 Curly Flat Pinot**

Roast duck, spiced rhubarb relish, spaetzle & kaiserfleisch  
Cos wedges, soft egg, anchovy vinaigrette  
**2009 & 2012 Curly Flat Pinot Noir**

Heidi Gruyere, pickled cherries, whipped honey  
**“Macedon” NV Curly Flat Sparkling**

## Curly Flat Permanent Order Register

Customers have been asking about placing permanent orders to avoid missing out on new releases of Curly Flat or Williams Crossing wines. In response, we now offer a permanent order register. Contact us, either by phone, fax email or by filling out and returning the *Permanent Order Form* that is available for download on our website, [www.curlyflat.com](http://www.curlyflat.com). Simply nominate which wine(s) and the preferred amount you would like us to send to you upon their release. We will always confirm with you prior to dispatching any wine as to a convenient time for delivery, if any details have changed or if wine is not required this release. There is a *6 bottle minimum* to qualify for this service.

