



Curly Flat

VINE To WINE

November 2006

No. 11

Official Release of 2004 Chardonnay & 2005 Lacuna Unwooded Chardonnay

We didn't write tasting notes on these wines – rather we left it to some leading wine writers ...

On the Curly Flat 2004 Chardonnay:

“It has a remarkably complex bouquet, with some Burgundian funky-savoury overtones, before moving on to a palate with great length, and best of all with expanding flavours on the back palate and finish. Very elegant.”

James Halliday in The Australian

“tremendously complex with rich stone-fruit and well harmonised oak and lees characters. It has a fabulous palate of great intensity and power, cut through by cleansing cool-climate acidity. Unlike many Aussie chardonnays, it should age well – for at least four or five years.” *Huon Hooke in The Age*

“bright acidity, thrusting length, silken texture and toast oatmeal, oyster glints. This is very lemony and very long, oak influence far off in the background. It's a ripsnorter. Drink 2007 - 2013 94 points.” *Campbell Mattison, Winefront Monthly*

“There is a Burgundian complexity backed by a structure that will ensure that the wine improves far longer than most Aussie Chardonnays would dare to dream. The 2004 is, for me, the best they have made.” *Ken Gargett in The Brisbane Courier Mail*

“The 2004 Chardonnay is a game of two halves; aromatic, wheat and hay smells, some honeyed lemon fruit, then lean, austere and dry in the mouth. It needs a year or two cellaring to show its best.” *Max Allen in The Australian*

“a very complex, funky/savoury bouquet leads into a powerful palate, again complex, and driving through to a long, haunting finish. Rating 95”

James Halliday – Australian Wine Companion 2007

“Rich, meaty, roasted-nut complexity to sniff, then a truly fabulous palate of great power and intensity, length and harmony. Some restraint and a tight structure bodes well for ageing. A beautiful wine. 96 Points” *Bob Cambell MW and Huon Hooke in Gourmet Traveller WINE*

“Wow, what have we here! Rich, ripe, decadent stuff. Don't miss out on the ***+ 2004 Curly Flat Chardonnay. I'm apt to favour reds, but this is my wine of the evening.” *Arthur Johnson of www.winepeople.com (USA)*

On the Curly Flat 2005 'Lacuna' Chardonnay:

“It's textured and wondrously dry and chalky through the back palate, even though it's fruity and persistent. The Lacuna Chardonnay has no oak influence at all, keeping the fruit bright and frisky... it makes the wine a thrilling match with food.” *Campbell Mattinson in Gourmet Traveller WINE*

“Very austere, steely with high acid, this is a food wine akin to Chablis. An almost quartz-like flintiness surprises then fills the mouth, slowly changing to citrus as it warms up and confirming the almondy nuttiness first perceived on the nose. Hints of green apple persist and the finish is flowery with a Turkish delight persistence that is long and drying. One of the best unwooded Chardonnays around.” *Franz Scheurer in Australian Gourmet Pages*



the buds are bursting and so far we have been lucky with only minor frost damage

Lacuna Chardonnay is our “unwooded” Chardonnay and derives its name from the Latin word *lacuna* which means a blank space, missing part, void or gap. In this wine, the missing part is our very deliberate omission of the use of oak in the wine making process. The end result is pure essence of Chardonnay fruit.

Less than 100 dozen 2005 Lacuna Chardonnay was bottled so we hope you will appreciate that we must limit the amount of Lacuna per customer. The 2005 Lacuna will sell out quickly.

One of the world's leading wine writers discovers Curly Flat

World-renowned wine authority and Master of Wine, Jancis Robinson MW of the UK recently visited Australia and found Curly Flat and Williams Crossing wines. Jancis is the author of one of the best 'must have' wine books – "The Oxford Companion to Wine" and is co-author with Hugh Johnson of "The World Atlas of Wine". Visit her website at www.jancisrobinson.com.

Some of Jancis's comments on our wines include:

2003 Curly Flat Chardonnay – "delicious, so taut and mineral-driven that I was happy to drink it as an aperitif (rare for me and New World Chardonnay) – already lovely but clearly with five or more years ahead of it."

2003 Curly Flat Pinot Noir – "extremely impressive, in a transparent, aerie, cool climate Pinot sort of way. There was no suggestion of the syrupiness of cough medicine aromas that can clog warmer climate Pinot reputations. Clearly fine Burgundian clones well tended. Bravo!" Rated # 3 of the 55 Australian Pinots tasted by Jancis.

2004 Curly Flat Pinot Noir – "This is going to be an exceptional wine – a bit more substantial than the 2003, but very much part of the same family. Miraculously transparent and pure – great balance though not quite ready yet" Rated # 1 of the 55 Australian Pinots tasted by Jancis. This wine will be released by March 2007.

See below for Jancis's comments on the 2004 Williams Crossing Pinot Noir

Don't forget our junior label, Williams Crossing

Williams Crossing wines are barrels of Curly Flat that are declassified because they are assessed to fall just a tad short of the Curly Flat benchmark. They are priced to deliver exceptional value as is evidenced in the following comments:

"A dead set beauty, it's rich and powerful yet long and fine, with peach, melon rind and musk drilling through a fine palate. It's so good that the price is almost laughable." *Campbell Mattinson in Gourmet Traveller WINE on the 2005 WX Chardonnay*

"this was a steal: spicy fruit with excellent natural acidity. Dry and sprightly, this was a wine that really kicked up its heels. I can't wait to taste the principal Curly Flat." *Jancis Robinson MW on the 2004 WX Pinot Noir*. Rated # 7 of the 55 Australian Pinots tasted by Jancis.

Coming Events

Budburst Macedon Ranges Wine & Food Festival
Sat 18th & Sun 19th November

Sydney Dinner at Jeremy Strode's Bistrot Surry Hills
Mon 20th November

Sydney Northern Beaches Dinner at Clareville Kiosk (with Palm Beach Wine Co) Wed 22nd November

Best of Region Dinner at Campaspe House Woodend
Fri 10th November

See back of Order Form for further details

History Packs and Large Bottles

A reminder that History Packs are available, for both Pinot Noir and for Chardonnay – History Packs contain three bottles; the current release plus a bottle from each of the two prior vintages. It is a very good option for those just discovering Curly Flat.

Magnums of Pinot and Chardonnay and a small number of Imperiales (6L) of Pinot are available in limited quantities. See our website for large format bottle vintages and prices.

Unfortunately we had to discard the 3 litre bottles of the 2000, 2001 and 2002 vintages because of problems with the bottles. The company we were sourcing bottles from supplied the 3 litre bottles in a champagne rather than still wine format; champagne bottles have a flared bore, which resulted in leakage and subsequent oxidation of the wine. All that hard work went down the drain. The first vintage to be available in the 3 litre format will be the 2004 vintage.

*Is this
Australia's
biggest bottle
of Pinot?*

*We donated
this 15 litre
Nebuchadnezzar
to The Deafblind
Association for
their annual
wine auction
where it raised
\$3,300*



Vintage Conditions 2004

Good winter, spring and December rains relieved the vineyard after several years of low rainfall/drought. The vines reacted by setting a high crop load - not only more bunches than normal, but significantly higher than average berries per bunch. Fortunately our early season estimates detected this abnormally high crop load and led to our biggest yet 'green prune' - cutting off the green bunches - to give each vine a balanced crop. The summer was warm, and with the exception of February, not particularly hot—and it was a long mild autumn - ideal ripening conditions. Harvest was a little later than usual and protracted, commencing on 22 April and finishing on 21 May.

Vintage Conditions 2005

Again the spring and early summer provided good soil moisture, followed by big rains in February (125mm), then the clouds disappeared until after harvest. Crop load was a little above average requiring some crop thinning but not as much as 2004. An average summer heat accumulation was followed by a warm autumn. Harvest timing was normal, commencing on 13 April and finishing on 5 May.

Coming Events - Spring 2006



'The Best of the Region Dinner' at Campaspe House, 10th November 2006

Campaspe House in Woodend showcases 'The Best of the Region'. Head Chef, Brad Lobb, will prepare a sumptuous degustation dinner, carefully matched to the 2006 Macedon Ranges Wine Exhibition Trophy Winners. Wines are from Curly Flat, Hanging Rock, Granite Hills, Portree, Metcalfe Valley, MorganField and Zig Zag Road. \$135 per person (including all wines). Bookings ☎ 5427 2273 or see details on www.campaspehouse.com.au.

Sydney Curly Flat Wine Dinners

Bistrode, Monday 20th November

Renowned chef, Jeremy Strode (ex MG Garage), prepares a 5 course French inspired dinner matched to Curly Flat wines. Featuring current releases, earlier vintages and as yet unreleased wines.

\$140 per person including wine

478 Bourke Street, Surry Hills

Book directly with Bistrode on 02 9380 7333.

Clareville Kiosk, Wednesday 22th November

In conjunction with Palm Beach Wine Co, Clareville Kiosk, "one of the gems of the northern beaches", will host a 4 course dinner matched with Curly Flat wines. Clareville is 10 minutes drive from South Palm Beach.

\$95 per person including wine

27 Delecta Avenue, Clareville

Book with Palm Beach Wine Co on 02 9974 4304.

Budburst - Macedon Ranges Wine & Food Festival – weekend of 18th & 19th November

Wineries of the Macedon Ranges open their cellar doors, many having meals & entertainment as well as special wine events. At the first winery you visit, buy a tasting for \$10. This gives you entry and wine tastings at all 30 participating wineries plus a discount voucher for wine purchases.

Many of the producers rarely open their cellar door so this is an opportunity to find some hidden gems as well as taste new releases of some of your favourite Macedon producers. Further details at www.budburst.com

The winery of Curly Flat will be bursting with song from *music legends* Brent Parlane and Spectrum.

Brent Parlane performs folk/new country on Saturday and 70's legends, **Spectrum**, belt out the Blues on Sunday. Sit back in the magnificent winery, listen to the music, enjoy a glass of wine or locally brewed beer and a bite to eat (cheese & antipasto plates, pies). Times of music brackets will be posted on our website.



Darren Langdon (Langers) returns to Curly Flat serving a limited a-la-carte menu in Vintage Hall, our semi-restored 1880's homestead. Darren served up fabulous lunches at Budburst 2004 and many very impressed diners returned for his fare in 2005. The full range of Curly Flat and Williams Crossing wine (including sparkling Macedon, soon to be released 2006 Grigio and Rosé) is available to enjoy with lunch which is served from 11.30 am to 4.00 pm.

Langers' 2006 Budburst Lunch Menu

Entrée - \$12.50

nicoise salad with fresh salmon

celery soup with blue cheese dumpling

Cantonese marinated pork belly on bean shoots with soy reduction

Entrée Extra - \$17.50

Italian pork sausages on Tuscan white beans with apple toum

red wine marinated chicken on prima vera noodles with burgundy sauce

mustard marinated blue eye on rice pilaf with herb salad

Also small selection of desserts including selected cheeses

Darren is also creating a 4 course Budburst Feast on the Saturday night – that will take place around the 8 metre Nicholas Dattner table (hence places are limited to 26) and will feature current release Curly Flat wines, museum stock and unreleased Curly Flat wines, including 2006 Grigio and Rosé. Budburst Feast is \$100 per person inclusive of wines.

Bookings are essential for dinner and advisable for lunch, particularly for Sunday, phone 5429 1956.

There is so much happening at Budburst, why not stay for the weekend? Macedon Ranges, in particular Lancefield, has some charming, historic accommodation options. Phone on 03 5429 1956 us or look on www.visitmacedonranges.com.