



Curly Flat

VINE *To* WINE

***Releasing ...* 2005 Curly Flat Chardonnay** **2005 Williams Crossing Pinot Noir** **2006 Williams Crossing Chardonnay**

2005 Curly Flat Chardonnay

2005 Curly Flat Chardonnay has been in our Select Restaurants for several months, a result of the sell out of the 2004 Vintage.

The demand for our Chardonnay has been strong from the first release (1998 Vintage released in 2001). The demand stepped up a notch in November 2004 when Gourmet Traveller WINE magazine installed Curly Flat in its Top Twenty Australian Chardonnays. And then another step up in February 2007 when they listed Curly Flat in their Top Ten Australian Chardonnays.

While not an active participant in the Australian Wine Show Circuit, we have continued to support two shows; our regional Macedon Ranges Wine Exhibition and the national Small Vignerons Awards, associated with Winewise of Canberra. The 2005 Curly Flat Chardonnay was entered in both these shows and was awarded Gold Medals at both.

However, we are more interested in the judgement of consumers. Australia's top restaurants have responded very positively to the 2005 Chardonnay; a number have listed our Chardonnay for the first time, including Neil Perry's Rockpool in Sydney and The Brasserie by Philippe Mouchel at Crown in Melbourne. Qantas selected 2005 Chardonnay for First Class international flights.

And a word from one of Australia's most respected, independent wine writers – Campbell Mattinson of WINEFRONT, who said "Intense, long, cutting wine, ripped with green apple flavour and white peach power. Packs a punch - and lingers. Cedary, seasoned oak adds aroma, but barely touches the palate. Despite its power, it needs time to build breadth ... this should perform very well. Drink: 2009-2014."



All pruned and ready for budburst

2006 Williams Crossing Chardonnay

Like the last release of this wine, we expect this wine to sell out quickly. You can see that it is from the Curly Flat stable, but it lacks a little 'line and length' that you expect in the Curly Flat Chardonnay. But at its price, this is a very good wine – and a wine that is more a food wine, rather than a quaffer. It has the crisp natural acidity that is becoming the hallmark of the better Macedon Ranges Chardonnays.

This is how Campbell Mattinson of WINEFRONT saw the wine: "Lively wine in the tangy, fruity, acid-driven style. Works really well for me. Bitter apples, nectarine, green peas, lots of length and lift – really smart wine at the price."

If you got some of the 2005, we think you will enjoy this wine every bit as much.



2005 Williams Crossing Pinot Noir

The 2004 of this wine sold out quickly. Helped along by support from the renowned UK based wine writer, Jancis Robinson MW, who said "this was a steal; spicy fruit with excellent natural acidity. Dry and sprightly, this was a wine that really kicked up its heels." Rated #7 of the 55 Australian Pinots tasted by Jancis during her August 2006 visit.

The good news is that the 2005 vintage of this wine is even better. It was awarded a gold medal at the recent Small Vignerons Awards, and just missed out on the trophy for best Pinot of the show.

This is how Campbell Mattinson of WINEFRONT saw the wine: "Great quaffing pinot noir. Sap, stalk, florals, cherries, an attractive bitterness and a deal of chewy tannin. Better than its asking price. You could even cellar this. Impressive. Drink: 2007-2011."

The reality of the Pinot Noir market is that you can't find quality without paying relatively high prices. And even then, paying a higher price does not ensure that you will get delivered the quality. The 2005 Williams Crossing Pinot Noir over delivers at its price point. You will see this wine on the Wine By The Glass section of wine lists of several leading restaurants. Try it – you won't be disappointed!

Williams Crossing - more than just another label

We would like to recap on the concept of Williams Crossing.

All our wines come from fruit grown here at Curly Flat. And all our wines are made to be under the Curly Flat label. When we first started producing wines, we noticed that not every barrel of wine was the same, notwithstanding they had the same juice or wine put in them.

Before bottling, every barrel is assessed as to its worthiness for inclusion under the Curly Flat label. In making these decisions, Phillip looks for the hallmark characters that are associated with Curly Flat – principally the structure and varietal definition.

Some producers pick their best barrels and take them up to a reserve label, at a much higher price. Again, we take a different view, as we regard this as ‘robbing Peter, to pay Paul’. We take those barrels that don’t meet the Curly Flat benchmark score down to our junior label “Williams Crossing” and price it to reflect exceptional value. If we are not satisfied with a barrel, it does not make it into Williams Crossing but goes down the drain.

A note on Vintage 2007

The 2007 growing season conditions were some of the most challenging faced by the Australian Industry. Extensive and prolonged frosts, lack of water, smoke taint and hail.

The good news is that Curly Flat missed almost all those challenging conditions. The dry winter did present a higher than normal frost risk but we were fortunate – particularly fortunate as many neighbouring vineyards were severely frosted. 2007 reinforces our belief that the site chosen for Curly Flat is indeed very special. Any producer that had a ‘normal’ vintage for 2007 is in a small minority.

Vintage 2007 came early starting March 17, four weeks ahead of the usual starting date. This early start to vintage was not surprising because budburst was very early, no doubt due to the dry winter. And the season followed on with an early flowering, and similarly with all the vine physiology points.

The 2007 wines are resting in barrel – except for the Rosé and Pinot Grigio which are being prepared for bottling next month, ahead of releasing in late November. The 2007 wines are going to be up with the best we have produced.

We have indeed been very fortunate, let us hope 2008 treats us as well.

Visit Curly Flat

Curly Flat’s cellar door is open from 1pm to 5 pm on weekends and public holidays and we welcome you to visit at other times by appointment.

10,000 daffodils have begun bursting into colour at Curly Flat and will continue flowering until October.

Lancefield has come alive in the past few years. Red Door Book Store recently opened with an amazing range that keeps Phillip entertained. BankArt Gallery and Mad Gallery (best coffee!) plus a range of gift shops and antiques at Macedonia House make Lancefield worth a visit.

Phone us if you would like a recommendation of one of the Macedon Ranges great range of restaurants, pubs, charming B&Bs and luxury accommodation.



Andrew McConnell Lunch at Curly Flat in November

Melbourne celebrity chef, Andrew McConnell of Restaurant 312 and Circa, will be serving lunch at Curly Flat on Sunday 18 November (Budburst weekend). When details of the lunch are firmed up, we will post them on our website.

Budburst

17 & 18 November is the weekend of Budburst, the Macedon Ranges Wine & Food Festival. Curly Flat will not be participating in Budburst this year but our cellar door will be open from 10 am to 5 pm on that weekend.

We encourage you to visit the Macedon Ranges on Budburst weekend - it’s a great chance to try some hidden gems from many smaller producers who rarely open their cellar door. For details of Budburst visit www.budburst.com.



*adios quercus suber
from 2006 vintage Curly Flat says goodbye to cork*

Where did the names – Curly Flat and Williams Crossing – come from?

People often enquire as to the derivation of our label names.

Curly Flat is the mystical place created by renowned cartoonist and artist Michael Leunig. In Leunig’s land of Curly Flat, the inhabitants have curly heads, the botanical gardens are filled with curly plants, the dogs have curly tails, and lots more curly matters abound. Jeni was given A Penguin Leunig in 1974 and was entranced, perhaps becoming Michael Leunig’s biggest fan, reciting his whimsical poetry or quoting from one of his hundreds of cartoons. Leunig’s drawing of ‘The vineyard at Curly Flat’ gave rise to the naming of our main label – the caption reads “The locals have never bothered to describe the taste or construction of their wines but after drinking a couple of glasses they are inclined to become very eloquent in describing the way it makes them feel”. And isn’t that what wine should be all about?

Williams Crossing with the distinctive “X” comes from the confluence of the persons involved in Curly Flat who all share “Williams” heritage. Jeni’s mother, Olive, was a Williams. Phillip’s mother, Joan, was a Williams. Our mentor in viticulture was Macedon Ranges pioneer, Laurie Williams, of Flynn & Williams. And last, William Hughes, the artist who created the artwork for the two labels.