



Curly Flat

VINE *To* WINE

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*Releasing ...*

## 2005 Curly Flat Pinot Noir & 2006 Williams Crossing Pinot Noir

### 2005 Curly Flat Pinot Noir

We are tempted to suggest this is the best Pinot Noir we have released, but we will leave that to Adam Foster, sommelier at Melbourne's Restaurant 312. Adam was one of the leading sommeliers who contributed to the latest edition of *Gourmet Traveller WINE* magazine, and he had this to say about the 2005 Curly Flat Pinot Noir "It's a stunner! Their best yet".

While we can't expect the wines to be better each and every year, there are a number of factors that are helping with the progression of our wines. The first is vine age. Most of Australia's vineyards are planted in soils with limited topsoil, whereas our site has very deep top soils – metres of wonderfully structured volcanic soils of red basalt. Each year the vine roots go deeper and spread wider – thus bringing the potential for greater complexity. Add to this our evolving experience in both the vineyard and the winery.

We expect the vineyard impact to become even more pronounced as we progress to biodynamic farming (see over). In the winery, we are always seeking to improve the structure, complexity and texture of our wines. With Pinot Noir, we are seeing improvements through the use of whole cluster inclusions, the use of natural yeasts, extended skin contact after fermentation is complete and partial barrel fermentation.

The 2005 vintage was exceptional in a number of ways – the coolest February, followed by a very warm autumn. Great ripening conditions! This wine reflects those conditions, with solid palate weight, layered structure, ample tannins leading to good mouth feel and a long lingering finish. Although now three years "old", this is a young wine that will benefit from time in the cellar to let the many secondary characters show through.



*Curly Flat's Lake Lacuna*

photo by David Hannah

### 2006 Williams Crossing Pinot Noir

Williams Crossing is our 'junior' label. All our wines are grown here at Curly Flat – and they are all intended to make the top label. However, some barrels – for inexplicable reasons - don't quite make the Curly Flat benchmark. They are good wines, but just not Curly Flat. This is what becomes Williams Crossing – almost Curly Flat, and at prices representing exceptional value.

As you may be aware, we generally don't enter our wines in the wine show circuit. We do, however, support our regional wine show – The Macedon Ranges Wine Exhibition. At the last Exhibition the Pinot Noir Trophy was won by the 2005 Williams Crossing. The 2005 Curly Flat Pinot Noir was placed second. Certainly the

Williams Crossing wines are good wines. This is not an unexpected outcome - wine shows often favour a more fruit driven wine, while more balanced wines with subtle nuances may be overlooked.

The 2005 Williams Crossing Pinot was extolled by Angus Hughson in *Simply Food* in newspapers around Australia - "this glorious and complex Trophy winner is pretty much the best value pinot noir that I have ever seen".



## Vintage 2008 – the one that nearly got away

Vintage is the culmination of the year's work and Curly Flat's 2008 season can be best described as challenging. It started with a frost in early October, continuing with widespread and damaging hail storms in late December and early February and then a fire resulting from fallen power lines. The repeated assaults on the vineyard had considerable impact on the vines, not to mention to the morale of Curly Flat team. It epitomised a season in which we are all reminded of who's in charge – Nature! Ultimately, the vineyard prevailed and provided an acceptable yield of high quality grapes and for that we are both thankful and delighted. Harvest did commence historically early on 19 March and concluded on 16 April.

## Our move to biodynamic farming

Curly Flat is making a transition to biodynamic agriculture. What is biodynamics? Some would have you believe that it involves pitchfork-armed wizards howling at a full moon, summoning agricultural spirits. Although biodynamics was conceived of spiritual learnings by Rudolf Steiner in 1924, biodynamic practitioners consider their agricultural enterprise holistically and therefore as a self-contained and complete living unit. This is analogous to the firmly entrenched French belief of "terroir".

The essence of biodynamics is self-sustaining plant and soil health through the recycling of nutrients. A prominent feature of biodynamic farms is the use of cover crops, composting and the exclusion of artificial chemicals whilst taking into account celestial influences on soil and plant development. The aim will be to have a well-structured soil, rich in humus and high in biological activity thereby ensuring the long-term sustainability of the Curly Flat site. Conversion to biodynamics will take approximately four years with the first steps having been taken including the cessation of both undervine herbiciding and the application of harmful synthetic sprays and we have commenced compost production.

## Don't forget our large format bottles

We have a range of large format bottles - see our website for details and an order form <http://www.curlyflat.com/docs/OrderFormMagnums.pdf>



In Chardonnay there are magnums (1.5 litre), back to the 2002 vintage, while in Pinot Noir there are magnums, 3 litre, 5 litre and 6 litre back to the 2000 vintage.

These large bottles come in timber cases, branded with the Curly Flat livery. Being of larger format, they should age for longer, provided cellaring conditions are suitable.

## Vintage Hall renovations

Vintage Hall has undergone, and continues to undergo, further extension and renovation. The latest round involved solid plastering of the main 'hall' and adding cornices, skirtings and architraves. The main wall with the two fire places was taken back to the original brickwork and was left that way in order to show the legacy of the original building – despite the protests from Phillip and Robert (who now happily admit it looks great). The extension of the kitchen and adding the cool room provides improved facilities for visiting guest chefs.



photo by David Hannah

*The Nicholas Dattner long table in Vintage Hall*

## Marriage of fine cuisine & Curly Flat wine

Vintage Hall renovations were completed in the nick of time for the first "celebrity chef" lunch last November. Andrew McConnell and his team from Restaurant 312 served a 7 course lunch, matched to current and early vintage Curly Flat wines. The Andrew McConnell lunch will be an annual event.

Macedon Ranges is blessed with some superb chefs including Annie Smithers whose One Hat restaurant in Kyneton kicked off the revitalisation of Piper Street. Annie trained under Stephanie Alexander and has been chef at Lake House and Pearl. Annie and her team are coming to Curly Flat to host an extravagant country lunch on Monday 9th June (Queens Birthday weekend). Annie will prepare a 7 course degustation menu of classic French bistro fare which will be matched with wines from the Curly Flat cellar. \$130 per head all inclusive. Bookings can be made by phoning Leanne at Annie Smithers Bistrot on 03 5422 2039 (Wed - Sun).

## Expansion and enhancement of our winery

Work is about to start on some major changes to our winery building. The building will be extended to the south with a 300 m<sup>2</sup> temperature controlled wing to house finished wines and provide further barrel storage area. The east mezzanine is being fitted out with a laboratory area, offices and a private tasting room.

