



Curly Flat

October 2011

No. 25

VINE TO WINE

*Time to release ...*

## 2009 Curly Flat Chardonnay & 2010 Williams Crossing Chardonnay

### 2009 Curly Flat Chardonnay

Our ongoing commitment to quality is again conveyed in our latest release Chardonnay. As mentioned in our last newsletter, the 2009 crop was almost 60% down due mainly to bad weather at fruit set. While there was not much of it, the fruit quality was superb in what was a difficult year when many producers got little quality fruit. We were very fortunate to not suffer smoke taint or heat stress.

The output of the vineyard has given us a wine indicative of time and place. Time, being the two temperature spikes and spectacular lack of humidity which has lent a more concentrated fruit character. The place of course, our cool site, naturally instills the minerality and acid backbone to deliver a wine that has power, yet subtly.



### Press on the Curly Flat 2009 Chardonnay

“Straw-green; has more generosity than usual for Curly Flat at the time of release, which is no bad thing, simply a fact. White peach, fig and cashew are all very evident, and so is the touch of citrus (linked to the acidity) on the finish” **96 Points** - *James Halliday in Australian Wine Companion 2012*

It’s a bigger style of chardonnay and quite a contrast to the more austere 2007 vintage and subtle 2008. But it’s a case of big being good – the generous, ripe, citrus and nectarine varietal flavours melding deliciously with the very high quality oak. The rich, fine texture and subtle undertones of oak fermentation and maturation only added to the appeal.

*Chris Shannahan on [chrisshannahan.com](http://chrisshannahan.com)*

### 2009 Williams Crossing Pinot Noir

This Pinot, released in July, has virtually sold out. In The Wine Front, Campbell Mattinson said “It’s a bolter. A beauty. Whatever you want to call it. The main plus is that it has terrific persistence. It tastes of sap, kirsch, plums and sour-sweet cherries. There are woody, spicy elements too – and a flash of cedary oak. Medium-to-light weight but lovely long flow to it. ... the wine is good. Indeed excellent. It’ll improve in the bottle too.” 2010 WX Pinot is available for sale prior to its official release.

### Williams Crossing Chardonnay ... it’s back!

It seems like an age since we had a chardonnay under the Williams Crossing label. There has never been a surplus of Curly Flat Chardonnay let alone the Williams Crossing. Why is this? Firstly Chardonnay only accounts for 26% of our 33 acres under vine. Secondly it is mostly planted in the coldest parts of the vineyard so has been historically frost prone which always impacted on yield. As we’ve mentioned in the past, frost protection was installed prior to the 2010 vintage and the effects were immediate in terms of vineyard output. See our new blog for a video of the frost system in operation.

As always the Williams Crossing label represents great value and this release is no exception. With good floral lift and hints of gun smoke, the palate finds ripe citrus and apricot fruit, balanced between a juxtaposition of a mineral, yet creamy mouthfeel. 100% French oak delivers finely textured oak spice marrying with the citrus peel finish. Still quite young, so it will benefit with a little age and will develop for 3-4 years perhaps longer ...

### Phillip in Burgundy—Vintage Report

Almost six weeks into working at Domaine De Montille, Phillip has been very busy being part of the vintage team. With duties ranging from picking with the vineyard crew to plunging 7500lt vats whilst being suspended by a safety harness, Phillip has seen a wide variety of practices used at de Montille. On top of this he’ll visit several other wineries and coopers in Burgundy giving Phillip even more to think about before he returns to us in November. We feel that we’re on the right track at Curly Flat, but we can always improve!



*Phillips living quarters onsite at Domaine de Montille*

## Our tasting note on 2009 Curly Flat Chardonnay



**Appearance:** Light gold with sparkling clarity

**Bouquet:** A generous, intense nose leads a complex interplay of mealy oak with an array of ripe fruits showing as nectarine, melon, white peach with hints of lychees and figs. Secondary notes arise with spice, cashews, fresh yeast lees and struck match barrel characters.

**Palate:** A mouthfeel that appears both simultaneously rich and lively. Ripe grapefruit, white peach join with hints of fresh lemon peel to weave seamlessly into the textural elements of oak spice and creamy yeast lees. A dance of minerality and acid plays out throughout the palate, leading it to a long and lingering finish.

**Overall Impression:** A powerful yet focused chardonnay with concentrated, ripe primary fruit, complex secondary characters framed by bright acid providing definition, line and length. An expression of our vineyard output that we feel captures a snapshot of the season through the lens of our site.

**Cellaring:** A wine that's only beginning its journey but that can be enjoyed at any stage of its travels towards what we feel is an ultimately long and complex destination. Already drinking well we expect this wine to cellar for at least 10 years but we're expecting a lot more...

## Check out our blog! (please)

To get a closer look at the goings on at Curly Flat we have started a blog. Sorry we're behind the e-curve but we are farmers at the end of the day! Anyway, whether it be out in the vineyard or in the winery we aim to give you an insight into the people and the vines and wines that drive us.

The blog is separated into several sections, starting of course with the home page where we'll display general images from anything that we're doing at the time. Then there's the separate vineyard, winery & cellar door pages that will be populated over time with specific information, pictures and videos.

### Blog Web Address:

<http://www.curlyflatvineyard.wordpress.com>

Our new website is almost ready to launch - apologies that the current website can at best be described as patchy.



## Curly Flat participating in the Budburst Festival

Coming up on the 12th & 13th of November is the Macedon Ranges Budburst Festival. Most Macedon producers rarely open their cellar doors so this is an opportunity to find some hidden gems. All our current wines will be on for tasting, including the yet to be released 2011 Pinot Grigio, Rosé & White Pinot. Antipasto plates of local produce will be available. Cellar Door will be located in the Winery as we have the return of a special guest in Vintage Hall...



## Andrew McConnell returns to Curly Flat



Need we say anymore? One of the most respected and hardest working chefs around, Andrew McConnell who continues to set Melbourne ablaze with flavour will return for his fifth visit to Curly Flat on **13th November**.

Andrew and his team will be providing a degustation lunch that will be matched with Curly Flat wines both of current and of course, older vintages.

The all inclusive price is \$170. This lunch always sells out quickly, call on 03 5429 1956 or email to [mail@curlyflat.com](mailto:mail@curlyflat.com) for all bookings or enquiries. Transport from Woodend train station will be provided.

## Pruning is finished and spring has sprung!

We always appreciate it when pruning is finished, not only because we anticipate the new season's budburst, but it means the vineyard crew possibly get a better deal with the weather. Working outside means you get the best and the worst of what nature has to offer. And when nature is at its worst, the perceived romance of the vineyard quickly evaporates. But as they say, nothing good comes easy and the vineyard team can certainly attest to that!



Storm approaching the vineyard on September 9th 2011