



Curly Flat

February 2012

No. 27

VINE TO WINE

Time to release ...

2009 Curly Flat Pinot Noir

Saving the best for last & it will sell out quickly!



As we come to the final release of Vintage 2009, we feel that it is as superb as it is scarce. This scarcity is mainly due to heavy rainfall at fruit set resulting in a 60% loss in crop, but fortunately, the surviving flowers went on to be fruit of the highest standard. So whilst this wine will definitely go the distance in the cellar, it won't last long on the shelf! Because our wines improve with bottle age, our aim is to keep two vintages of Curly Flat Pinot available to restaurants and to our direct customers - you usually do not need to purchase wine at the time of release. Due to the low volume we will not be able to hold back the 2009 vintage - we suggest getting in quickly before it has sold out.

We feel that this is our finest expression of Pinot Noir to date but more importantly here's what the critics say:

Press for Curly Flat 2009 Pinot Noir...

"The nose shows rich raspberry fruit complemented by a hint of stems that add a touch of complexity. The palate has power but also finesse, finishing long, and balanced by firm, fine tannins. This pinot was made with a masterly touch." **Winewise Magazine - Rating: "Outstanding"**

Also Winewise included the CF 2009 Pinot Noir as one of 9 wines that went on to be 'best of the best' wines for 2011.

"2009 presented more than its share of challenges across Victoria, but high in the Macedon Ranges, it seems Curly Flat escaped unscathed. This is a pinot of restrained elegance, with a perfumed lift of rose hip and a core of bright red cherries. There are notes of brambles and a touch of French oak wood spice, which could use some years in the cellar to integrate. Firm, fine tannins, excellent fruit length and a robust WAK closure guarantee that it will go the distance" **Tyson Stelzer Rating: 94**
Drink: 2017-2024 www.tysonstelzer.com.au

2008 Curly Flat Pinot, while always being elegant and fine boned, recent tastings have shown it has truly blossomed into a wine of breathtakingly sublime complexity. Further cellaring will equal further rewards.

Tasting Note for the 2009 Curly Flat Pinot Noir

Appearance: Bright crimson tending to brick red

Bouquet: An intense primary nose charged with plums and dark cherries whilst red fruits and allspice provide further ambience. Behind the fruit/spice character lie deeper savoury characters in the form of leather, meat stock and bacon fat char.

Palate: Like the nose, fleshy plums spearheads followed by the dark cherry and red berry burst. With good palate weight, mouth filling dark chocolate/mocha tannins give initially firm, but ultimately velvety, support and focus from start to finish. The acid thread provides good persistence and lasting presence.

Overall Impression: A fist in a velvet glove accurately describes this brooding yet elegant Pinot Noir. With only a short distance travelled, we look forward to the journey on what portends to be a long enjoyable road.

Cellaring: A wine undoubtedly in its infancy, this wine will have something to offer at all stages of its expectedly long life. For early drinking, decanting is recommended to access the nuances and deep varietal character. In terms of longevity we expect this to be drinking well until 2020, but think it will be longer...

Don't miss the 2009 Curly Flat Chardonnay!

Stocks are diminishing but some 2009 Chardonnay is still available - the window is closing fast, so don't miss out!

Wow! This is an extraordinarily impressive chardonnay from Phillip Moraghan's outstanding vineyard site ... tasted it against some Premier League domestic rivals and it was a clearcut winner in top-class company. It's a lovely wine with just 13% alcohol by volume and has some stone fruit and nutty characters counterbalanced by brisk citrus. Comparisons are odious, but this is certainly Burgundian in style, crisp but at the same time supple with a beguiling complexity. **Winsor Dobbin - www.winsordobbin.com.au**

2011 Curly Flat Rosé is sensational

We have always seen and made Rosé as a serious wine style and the 2011 is no exception - bone-dry, fragrant, ripe and varietally expressive directed by natural acid tension.

The Rosé is amazing; a dry serious wine that stands on its own but turns your knees to jelly when combined with the right food. **Franz Scheurer - Australian Gourmet Pages**

Vintage 2012—the season so far (part II)...

In our last newsletter, we spoke of an early budburst with the weather being it's usual, unusual self. Two months on, that theme is still consistent with each phase being ahead of it's 'normal' time frame. But this doesn't mean to say it'll be an early harvest; there are many factors that are yet to play out and of course only time can tell.

With little to no need for fruit thinning, what strikes us in the vineyard is an amazing sense of balance. As we get older and hopefully wiser, so do the vines as they interpret and explore their soils, and we in turn better understand their needs, coaxing them towards their ultimate potential.



So far, so good... a healthy canopy with fruit to match!

This is not to say it's been easy as we have so far seen a growing season that has run from cold to hot, windy to still and from wet to now dry as we only received 26mm for January where the LTA is 40mm. Also a constant thread that has weaved throughout the season is humidity, albeit not on the same scale of 2011, that provides its challenges.

We ward off threats with a combination of site, at 540 metres, not only providing a true cool climate but also higher levels of UV that help denature mildews, aided by our lyre trellis that increases airflow reducing humidity. An invaluable skilled team with years of experience, tending each vine, and lastly a targeted low impact spray program.

So in summation, with at least two months before harvest, we are happy with where we are at and are aware of the challenges that lay ahead as we look ahead to equaling the quality of our 2011 crop.



Humidity invites the risk of damaging storms

With our next newsletter not due until after vintage, you can follow our journey from veraison to it's eventual harvest around April, by checking out our blog every now and again for an update!

Curly Flat Blog: <http://curlyflatvineyard.wordpress.com/>

Upcoming Events with Curly Flat



Pinot Noir Tasting at The Carlton Wine Room

On February 7th, between 6.30 - 8.30pm \$40 lets you taste a showcase of Australian Pinot Noir, including Curly Flat, at The Carlton Wine Room. Hosted by Nick Ryan and Gourmet Wine Traveller Editor, Judy Sarris.

Bookings: Ihanrahan@acpmagazines.com.au Or call (02) 8116 9386

Regional Produce Day at



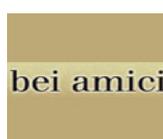
Sunday February 12th will see the reknowned restaurant and luxury spa that is Lake House, hold their annual Regional Producers Day. Showcasing the exceptional produce and wine of Daylesford and its surrounding areas. As always, Curly Flat continues to support this event and will be in the Winemakers Tent, so come say hello!

Details: Sunday, 12 February 2012 - 10am - 4pm \$5 entry

2009 Pinot Release Dinners

As we all know, wine is best appreciated with great food. Therefore we are holding several dinners over the next months to showcase the new release 2009 Curly Flat Pinot. Also showing three older vintages of Pinot - 2001, 2003 & 2005, which serves as a great opportunity to see the youthful splendor of vibrant fruit and at once, how with age, our wines sublime gracefully into a more complex and savoury expression of top Pinot Noir.

We will also serve Curly Flat Chardonnay, Grigio and Rosé - wines that have each been identified as prime examples of varietal or stylistic expression. Inspired events beckon and we are also finalising plans for dinners in Brisbane and Adelaide in April or May. As details are firmed up, they will be put on our blog and website.



Located in Sydney's Darling Point, Bei Amici is a boutique Swiss Italian restaurant with a fine range of provincial dishes. Bookings through Bei Amici on 02 9328 0305.

Details: Sunday, 4 March 2012 \$135 p/person



From the heart of Northern Italy to the heart of North Melbourne, Sosta Cucina delivers fine cuisine with warm and familiar service. Bookings through Sosta on 03 9329 2882.

Details: Wednesday, 29 February 2012 \$135p/person



Harvest this year will see a Pinot release lunch in our 1880's homestead, Vintage Hall. Worth it for the wine & dining experience alone, but harvest is also a great time to visit Curly Flat. Come and see the activity in the winery whilst gaining further insights into our story and our approach to winemaking.

Details: Early April, date and particulars to be confirmed