



Curly Flat

September 2014

No. 38

VINE TO WINE

Time to release ...

2012 Curly Flat Pinot Noir

Vintage 2012 - nature & nurture working together

The factors that delivered what may be our best Pinot Noir to date are the work of both nature and the 'hand of man'. Nature in the form of consecutive years of good rainfall, then near optimal heat accumulation and low disease risks during the growing season. The 'hand of man' is at work, both in the vineyard and, to a less extent, in the winery. In the vineyard we are seeing, tasting, smelling and feeling the benefits of improved soil health from changes starting in 2006 with the cessation of the use of herbicides and chemical fertilisers. Add to this a very focused vineyard team devoted to continuous improvement of wine grape quality through hands-on canopy management. In the winery there is the same devotion to continuous improvement; through our trial work, improved decision making with new technology and accumulating experiences.



First Review for Curly Flat 2012 Pinot Noir

"An outstanding release from Curly Flat. Silken, highly aromatic, has fruit depth and yet it's light on its feet, racy almost, and correspondingly lengthy. This is a Curly Flat Pinot Noir for the true believers. Fleshy, succulent, deep, smooth and spicy. A standout."

95 Points 2014-2023+ Campbell Mattinson (Winefront)

(Just in! See over for Huon Hooke's 95pt review)

Why the early release of our 2012 Pinot Noir?

You may note that we're releasing the 2012 ahead of normal. But as farmers, normal is a redundant term. In 2009, we lost 65% of our crop to rainfall at flowering. The wine itself was great, but the small volumes led us to release our 2010 six months early, which sold rapidly. With our 2011, we returned to a March release, but as we like to show two Pinot Noirs at cellar door and in effort to preserve the 2010 for museum stocks, leads to the early release of 2012. We understand that not everyone on our mailing list can visit us, so we want to ensure you have an equal chance to enjoy this remarkable wine. Please note earlier release does not mean less time in barrel. It means less time in bottle; bottled in March this year the wine is looking great with a very long future ahead of it.



Our Tasting Note for 2012 Curly Flat Pinot Noir

Bouquet: A complex nose with many layers. Floral aromatics of violets & lavender, merge with red fruits ranging from wild strawberry to Satsuma plum. The entrancing spectrum then runs into more savoury territory of game meats and earthen richness, framed by alluring oak spice.

Palate: Persistent cherry fruit diffuses into a red fruited glow that is elegantly framed by tones of autumnal undergrowth and dark chocolate. With an ambient, yet voluminous mouthfeel, firm velvety tannins coordinate with good acidity, providing high definition to the overall complexity.

Overall Impression and Cellaring: At once dense, yet delicate; lithe, but luxurious. Youthful now, but imbued with a great frame for bottle age, suggesting that this wine will be a joy at every stage over the next 10+ years. In comparison to past vintages, it has the punch of our 2006 but with the sophistication reminiscent of the 2010.



Luxembourg Bistro Lunch at Curly Flat

Our annual Cutler & Co November lunch sold out speedily. Fortunately, we have secured a second lunch from the team of another one of Andrew McConnell's restaurants. Andrew, together with former Head Chef of Cutler, Chris Watson, recently launched **Luxembourg Bar & Bistro** in St.Kilda. The format of this lunch will be the same as the Cutler lunches and we are excited that Chris and the Luxembourg team are bringing their culinary wizardry to Curly Flat.



Given the speed with which the original lunch sold, we recommend prompt action to secure your seats for another legendary lunch at Curly Flat!

Public transport is available. The "Curly Flat Express" coach will meet the trains from Melbourne or Bendigo at Woodend Train Station and returns you to Woodend in time for the return train.

Date: Sunday, 9th November 2014 Cost: \$180 p/person

Budburst Weekend at Curly Flat

As budburst looms across vineyards in the Macedon Ranges, vigneronns celebrate the beginning of the new growing season with the Budburst Wine Festival, to be held on the weekend of **15th & 16th of November** -10am to 5pm. Many Macedon Ranges producers rarely open their cellar doors, so this is an unique opportunity to discover some hidden gems. At Curly Flat, cellar door will be setup in our winery with all our current release wines available for tasting. Great food options will be available ranging from slow cooked pork rolls to enjoy on the go, or sit down and take your time to enjoy more substantial fare in Vintage Hall. Closer to the event, we'll post more details, including menus on our website.



Budburst Festival, 15th & 16th November 2014

Details of The Budburst Festival can be found at www.macedonrangeswine.com.au

Curly Flat Vertical Tasting at Budburst 2014

Over the Budburst festival weekend, we will be conducting a series of Curly Flat Pinot Noir vertical tastings. There will be two sessions (11am & 3pm) on each day of the **15th & 16th of November**. Spaces will be limited to 12 people a session. We are giving our mailing list customers first priority to attend. At a cost of \$25, the tutored tasting will guide you through 6 back vintages, revealing the stories behind them. See below for the list of vintages featured for tasting each day; the odd year vintages on Saturday and the evens on the Sunday. **Bookings are essential**, please phone us (03 5429 1956) or email us at mail@curlyflat.com to secure your place, nominating which day and session you wish to attend.



Curly Flat Pinot Noir Vertical Tasting Schedule

Session One: 11a.m. Session Two: 3p.m.

Sat 15th	1999	2001	2003	2005	2007	2009
Sun 16th	1998	2000	2004	2006	2008	2010

Curly Flat at Pinot Palooza 2014

Tickets are still available for Australia's only dedicated Pinot Noir event. With over 50 producers and over 100 Pinots, here your Pinot itch will definitely be scratched. We'll be attending all three events; Melbourne, Sydney and Brisbane in early October. For full details and ticket purchases, visit the official website: <http://pinotpalooza.com.au/>



Recent Reviews

2012 Curly Flat Pinot Noir

"Medium light red colour, with a merest trace of purple. The bouquet is sappy, spicy & rose petal scented. Quite complex & inviting. A delicious wine with lots of fruit sweetness & charm. Clean & fragrant, light to medium-bodied, but intense & stylish. There's a sneaky, surprising richness that builds towards the back of the palate. Totally yum."

95 Points - Huon Hooke www.huonhooke.com

2012 Curly Flat Chardonnay

"I could describe this in three words – complex, effortless & lengthy – but they wouldn't truly describe what a joy this wine is to drink. Aromas of white nectarine, hazelnuts, lemon zest & spice from the oak barrels it spends its early life in. It has similar flavours (plus a stony, mineral character) that are intense & flow so neatly around the mouth. It's smooth, edgy, intense & with a light, powdery grip to & lengthy finish."

5 out of 5 - Ben Thomas, The Weekly Review

2013 Curly Flat Lacuna Chardonnay

"A lively, versatile & beautifully fragrant Chardonnay of pretty lemon blossom & pink grapefruit aromas. With no oak or malolactic fermentation, it's all about fruit and coolclimate structure of crunchy green apple acidity."

92 Points - Tyson Stelzer/Wine Business Monthly

2012 Williams Crossing Pinot Noir

"Lighter shade of Pinot but enjoyable for freshness of cherry-imbued fruit, the hit of spice, undergrowth and cedar in tow. Satiny texture, though a light pucker sits in the palate after each sip. Finely-honed Pinot Noir with some cellar time available."

92 Points - Mike Bennie/Wine Business Monthly

Wrap up at The Flat ...

With pruning completed we await budburst, with it bringing vintage 2015 to life. Stay tuned to our newsletters, website and blog to see how the next chapter of our story unfolds...



With pruning finished, Vintage 2015 is soon to burst forth