



Curly Flat

May 2012

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VINE TO WINE

Releasing ... Curly Flat 2010 Chardonnay & 2011 Lacuna Chardonnay

Chardonnay. There are two sides to our story...



After selling out of our sensational 2009 Chardonnay, we now turn to release our 'next chapter' in cool climate Chardonnay with our 2010 vintage. This release doesn't miss a beat in terms of expression and we feel it represents a further step forward in terms of understanding our terroir.

As our grapes are grown at a higher altitude, ripening is protracted, thus bolstering the grapes' inherent complexity whilst also retaining the elegant subtlety. This provides a clearer canvas for winemaking inputs such as barrel fermentation. When conditions allow though, we let that same exceptional fruit speak with its own voice, showing a different expression of Chardonnay. We call this wine 'Lacuna'. Read overleaf for a further explanation.

But this is the path of discovery that lays ahead for all our varieties, as we not only explore each of their varietal nuances but how they translate through the lens of our site.

Press for Curly Flat 2010 Chardonnay...

"A key chardonnay release from Curly Flat. Mostly wild yeast fermented. An excellent show of power, persistence and overall finesse. A top-notch wine with complexity in spades. Needs time to integrate properly but the way this lingers in the mouth is an experience to behold. Grapefruit, sweet preserved lemons, oatmeal and creamy, toasty oak. The finish is smoky, minerally, cheesy. Love the way it combines fruit power and funk, oomph and finesse. A prime contender for Best Curly Flat Chardonnay yet." **Campbell Mattinson, Winefront**

"Immediately aromatic, fresh & complex with almond, pear, citrus and almost patisserie fruit characters. Dry & mid weight with firm acidity & beautiful fruit concentration backed by French coconut ice oak likely to come into better balance with time in the bottle. Finishes with excellent length, drying acidity making for a wine likely to reward 8 - 10 years in bottle. Benchmark modern Australian Chardonnay & perhaps the best yet from the team at Curly Flat." **Angus Hughson**

Tasting Note: 2010 Curly Flat Chardonnay

Bouquet: Generous and complex, with layers of primary fruit and secondary characters. Ripe stone fruit; white peach, nectarine, honeydew and grapefruit. Smokey oak, cashew, orange blossom, oatmeal and honeycomb.

Palate: Medium plus in weight, dry, yet with mouth-filling fruit sweetness. Complexity of bouquet flows through to palate. Textured with harmonious balance of fruit and oak, knitted together by firm yet juicy acidity that drives a lingering palate.

Overall Impression: A young, but already rich and complex Chardonnay that will develop for many years before reaching its zenith.

Cellaring Suggestions: 5 to 8 years, though probably longer ...

Tasting Note: 2011CF Lacuna Chardonnay

Bouquet: Moderate, yet complex and fresh. Citrus tones, mostly grapefruit, with pervading hints of lemon blossom, white stone fruit & fresh cut rockmelon. Complex support from an entwining of lees that merges with crisp minerality.

Palate: Medium plus in weight, immediate lively acidity, complexity of bouquet flows through to give a layered palate with different fruits appearing, such as apricot; creamy, with good texture and a long lingering finish.

Overall Impression: A focused, linear and balanced Chardonnay with generous but structured primary fruit, generous secondary characters and lively acidity, reminiscent of the old world.

Cellaring Suggestions: Still youthful, but exhibiting signs of ability to age. This vintage provides natural acid backbone, coupled with good fruit flesh, suggests it will go on for 8 years plus.

Press for Curly Flat 2011 Lacuna Chardonnay ...

"Smells strongly of dried wheat and pear skins. This release does seem a little green and as a result I was tempted to write it off – until, with air, it started to unfurl beguilingly. Fennel, green melon, juicy nectarine and clear, bright, ripe (white) peach. Crisp, but not lacking in flavour or length. Will be interesting to see what time rolls out."

Campbell Mattinson, Winefront



Vintage 2012—Looking good, tasting great!

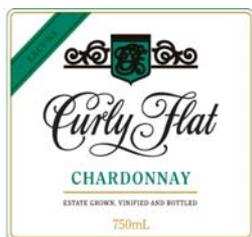
It's hard to believe that vintage 2012 has already come and gone. Picking commenced on the 27th of March and concluded three weeks later and once again our vineyard and its team have delivered a harvest that is really exciting us all with its quality. Well done to our Vineyard Team!



Picture perfect days during Harvest 2012

For most of the growing season, no particular weather pattern was in dominance, however the last couple of months came to give us some spectacular ripening weather. As warm postcard perfect days shone upon us, we were left unhindered to capture the essence of the vineyard. Good concentration and structure describes the fruit which has now translated to wines clear of voice, speaking of site and season. But this journey has only just begun, and like all good things, we'll have to wait!

A further explanation about Lacuna...



'Lacuna' is a stylistically different Chardonnay to our regular Chardonnay.

Essentially, they are the two styles found in Burgundy - the home of the greatest Chardonnays in the world. One is the traditional barrel fermented style found in Meursault, Puligny and Chassagne and the other is Chablis which classically has less, if any, oak inputs.

The difference for us here is in the winery, not necessarily the vineyard - though, over time, at Curly Flat we may identify a particular block or combination of blocks, that are best suited to 'Lacuna'.

Some years we could mature some of the 'Lacuna' in older, more neutral oak. We may go to larger format barrels, such as 500 or 600 litres. In 2012, we have utilised some 350 litre barrels; the first time we have extended beyond 228 litres, for Chardonnay. We speak of 'Lacuna' as our approach to produce a Chardonnay that speaks more of the fruit and place, and hence requires a different approach in the winery, particularly in minimising overt influences of oak - in both fermentation and aging. Time will tell all.

Upcoming Dinners with Curly Flat



As Winter chills the air, we seek comfort in its many guises. One them is found in food and wine and how it shifts accordingly to make the most of the cooler weather. Celebrating this aspect of winter we have two upcoming wine dinners. Each will have their own distinct feel, cast not only by the difference in cuisine, but also in that we'll be showcasing a mix of different wines, ensuring an individual experience! Here are the details:

STOKEHOUSE Located on the St Kilda foreshore, Stokehouse is an iconic Melbourne restaurant that combines relaxed beach shack glamour with exceptional cuisine. Here we'll be showcasing our wines new & old against the backdrop of this great venue.

Details: 5th June 2012 Cost: \$150 p/p Phone: 03 9525 5555

THE ITALIAN. Chef Robert Scheriani brings to Melbourne the Northern Italian cuisine from his childhood with modern rustic cuisine which sums up that journey, a life built on tradition but not stifled by it. We share the same philosophy and with a range Curly Flat wines spanning several vintages, a truly unique evening beckons!

Details: 19th June 2012 Cost: \$120 p/p Phone: 03 9654 9499

Further details for both dinners, including the degustation menu, can be found on our blog:

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

The return of the Chardonnay History Pack!

Missed out or no longer have the 2008 or 2009 Curly Flat Chardonnay? Well here's an opportunity to get some as we release the Chardonnay History Pack consisting of the 2008, 2009 and 2010 wines. This will only be available for as long as our allocation of the two older wines holds out! \$126 for all three wines means there is no premium for the older vintages, adding further value to this special offer.

2011 Pinot Grigio sold out, but don't despair!

We have now sold out of our Pinot Grigio and it will return to you later this year with our very promising 2012 vintage. In the meantime we can recommend our 2011 Rosé as its acid line and texture is similar to our Grigio. But the Rosé stands on its own feet having earned big praise as follows;

2011 Curly Flat Rosé Review

"Phillip Moraghan visited this week and pulled one of the most exciting rosés of the season out of his bag. Made in tiny quantities by hand and foot (yes, foot stomped), this is an unusually pale and gorgeously fragrant rosé with restrained wisps of pink pepper, pomegranate and rose petals. The palate is all about texture, consummately refined and elegant, with perfectly handled phenolics, stalks and lees texture uniting to create a silky mouthfeel."
95 Points - Tyson Stelzer (www.tysonstelzer.com)

Tyson also rated our 2011 Grigio at 94 points.