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## Single vineyard Victorian wines from Curly Flat, Jamsheed & Mac Forbes

### **February 2010**

The strength of the '08 vintage in the Yarra Valley prompted Mac Forbes to vinify the fruit from five vineyards and bottle them separately as Yarra sub-regional wines, as well as making a composite Yarra blend. **TIM WHITE, The Age Magazine 2010**

I've loved all of the 2008 Jamsheed Syrah releases. If we awarded star rating to wineries - Jamsheed would have just moved into a 5 star rating.

**CAMPBELL MATTINSON, The Wine Front**

Curly Flat is a meticulously run vineyard which, interestingly, is currently being converted to biodynamics. All the wines have been getting steadily better.....the 2006 Pinot is one out of the box. **CAMPBELL MATTINSON**

But it's not just history that is important to wine. **Geography is absolutely crucial.** Wine is one of the very, very few things we can pluck off a shelf and know precisely which spot on the globe was responsible for it. Sometimes the label will carry the name of a fairly big region such as South Eastern Australia, or Bordeaux. But generally the smaller the area nominated, Barossa Valley, say, or Pauillac, the less likely the wine will be blended from lots of different vineyards **and may well be the produce of a single vineyard.**

**More than that, it may well be the produce of a single person,** whose name is also often on the label. So for the more artisanal wines produced today, there are strong parallels between books and wine – **these are personally authored products.**

**JANCIS ROBINSON**

Phillip Moraghan, Gary Mills and Mac Forbes, like all good winemakers, care deeply about where their grapes are grown, how they are grown and ultimately how to express themselves and these sites through the wines they make. While Phillip, in essence, makes just the two wines – a reflection of the Lancefield vineyard that he and his partner, Jenni, have been working on since they first planted vines in 1991, both Gary and Mac have set about exploring mainly, Shiraz, Chardonnay and Pinot Noir grown in different sub-regions of the Yarra Valley and, in Gary's case, a 50 year old vineyard in Great Western. We recommend these, artisan, handmade wines to you!

Cheers

The team at PWS

## Curly Flat, Macedon Ranges



The central focus of our entire operation is the vineyard. Our philosophy is based on the belief that good (and great) wine is primarily a product of the vineyard - the site, the soil and how the viticulturalist manages all the components of the vineyard.

Whilst the success of wine production can, in part, be attributed to what the French call Terroir (the combination of soil, site and immediate environment of the vineyard), to that must be added the people involvement - the annual and long-term management practices and all decisions on variety, clones, rootstocks, trellis systems that combine to produce the finest of wine grapes.

The choice of trellis systems sets Curly Flat apart from most vineyards. The trellis is horizontally divided and two types are used - the main type is the Lyre trellis (shaped like a Lyre bird's tail) - the other type is Geneva Double Curtain (GDC). Divided trellis systems, particularly the Lyre, are more costly to construct and manage, thus rarely used. Only manual harvest is possible thereby greatly reducing its attraction to larger more commercial wine concerns. The vine canopy has two curtains of foliage. This allows sunshine inside the trellis walls to maximise exposure to sunlight, facilitating better ripening, improved wine colour, increased intensity of flavour and reduced plant disease risks.

In choice of vines, Curly Flat follows the European approach of selected multiple clones of each variety to gain increased complexity; to date Curly Flat has five clones of Pinot Noir and four of Chardonnay. Curly Flat was selected by the Victorian & Murray Valley Vine Improvement Association to be one of only two Victorian mother vine custodians of the most recently introduced Burgundy Pinot Noir clones, 114 and 115.

While we have a wealth of knowledge and experience in our vineyard team, Curly Flat retains a viticulture consultant, Ben Rose of Performance Viticulture, to broaden our knowledge and to continually subject our activities and ideas to external review.

**PHILIP MORAGHAN, Curly Flat**

### Curly Flat Chardonnay 2007

**SHELF PRICE: \$48                      \$40**

Bright straw-green; a high quality wine which is at peace with its maker — and itself; the components are harmoniously balanced, yet are quite vocal, notably the white peach, grapefruit and nectarine flavours on the long palate. Screwcap.

**JAMES HALLIDAY, Australian Wine Companion**

### Curly Flat Pinot Noir 2006

**SHELF PRICE: \$55                      \$46.75  
\$275 (45.83) PER SIX PACK**

This is a stunner: woody, rhubarb and sharp strawberry smelling, with more savoury prosciutto-like smells adding complexity. It's long and succulent to close with fine, dry, building tannins and autumn leafy mouth aromas. **TIM WHITE, The Age Magazine 2010**

Curly Flat pinot noir has been on a steady rise but this is one out of the box. Jumps from the glass. Heady with perfume, strongly flavoured (for a pinot noir) and then keenly structured, and persistent, through the finish. This is a thrilling wine and inexpensive, in pinot noir terms, for the quality delivered. Quality cedary oak is laced through darkly cherried fruit flavour. Foresty elements. Earthen elements. Sappy elements. A stunning release.

**CAMPBELL MATTINSON, The Wine Front**

Very exotic nose with immediate appeal. Already pretty complex. Lovely freshness and tension but strong mulberry flavours too. Great natural acidity. Heat early in the season. Second bottle: Even more vibrant nose. Real punchy racy stuff with lovely fruit and acidity.

**JANCIS ROBINSON, [www.erobertparker.com](http://www.erobertparker.com)**

## Mac Forbes, Yarra Valley



I'm going to make a prediction: I reckon that before long Mac Forbes will be recognized as one of Australia's greatest winemakers (I suppose he may already be...). His wines are fantastic, and they represent an important facet of Australia's future fine wine dimension. I know this might sound a bit hypey, but I'm just so impressed by what he is doing.

Forbes made his name as winemaker with the late John Middleton at Mount Mary in the Yarra Valley—wines that I've admired greatly, and which have stood out from the crowd. He left in 2002 and spent three years as winemaker/ambassador for Southcorp in Europe, as well as doing stints in Portugal and Austria before returning to the Yarra to make his own wines.

His energies are focused on Pinot Noir and Riesling, although he also works with other varieties. 'I'm looking for texture in my wines', he says. 'We have no problem with getting fruit flavours in Australia, so it is about the other components. I'm looking at the best expression of the site'. Currently he makes eight different Pinot Noirs from the Yarra, and is picking much earlier than most other producers, at 11.5–12.5 degrees of potential alcohol. He also takes a more natural approach to winemaking. 'Naturalness is what I live for', says Mac. 'So many times we could intervene, but I've achieved the most elation when we don't do anything.'

**JAMIE GOODE, [www.wineanorak.com](http://www.wineanorak.com)**

### **Mac Forbes Yarra Valley Chardonnay 2008      SHELF PRICE: \$32      \$27**

This wine is a blend of our Yarra Glen, Gruyere and Woori Yallock vineyards. All are grown on the clay loam soils, cropped below 3T/acre, hand pruned and hand picked. Clones are P58 and all fruit is picked when fruit is crunchy with wonderful natural structure. **MAC FORBES**

### **Mac Forbes Woori Yallock Chardonnay 2008      SHELF PRICE: \$45      \$38**

The Chardonnay vines were planted in 1994 on a southerly aspect in the cooler upper reaches of the Yarra Valley. This site has an elevation of 100-145m and is our coolest Chardonnay site to date, which also receives higher average rainfall (830mm) than most of our other sites in the Yarra. The aspect allows enough air drainage to keep the vines healthy along with protection from Northerly summer weather. Soil is Grey loam on brown, gravely clay. **MAC FORBES**

### **Mac Forbes Yarra Valley Pinot Noir 2008      SHELF PRICE: \$32      \$27**

This wine is a combination of all our pinot vineyards. In 2008 it included fruit from Steels Creek, Dixons Creek, Yarra Glen, Coldstream, Gruyere and Woori Yallock. **MAC FORBES**

### **Mac Forbes Yarra Glen Pinot Noir 2008      SHELF PRICE: \$45      \$38**

This smells like Christmas mince pies; there are stewed plums, brandied cherries and dried spice. There are sparkly, pippy forest fruits and a poached pear character balanced by toastiness and crisp tannins, minerally finish. Rich and delicate. **TIM WHITE**

### **Mac Forbes Gruyere Pinot Noir 2008      SHELF PRICE: \$45      \$38**

Gruyere is located just to the south of Coldstream and was planted with MV6 in 1996. This vineyard is carefully managed and dry grown requiring attention to detail in both soil and yield management. The site has a gentle northerly aspect with an elevation ranging from 90-112m and a soil profile of grey sandy loam with concretions of siltstones and ironstones. **MAC FORBES**

### **Mac Forbes Woori Yallock Pinot Noir 2008      SHELF PRICE: \$55      \$45**

The Woori Yallock vineyard is owned by the Fergusons and is one of our most treasured jewels. Located in upper Yarra, this is the last pinot block we pick. Planted in 1995 on own roots at an elevation of 100-145m, this MV6 vineyard in cane pruned and only 1.3 Ha. With a southerly aspect, this is our coolest pinot site to date that also receives higher average rainfall (830mm). Grey loam on brown, gravely clay. **MAC FORBES**

### **Mac Forbes Hugh Cabernet blend 2007      SHELF PRICE: \$55      \$45**

It's a glorious smelling wine and one that's fully ripe - fragrant with cherries, blackcurrant, empty chocolate boxes and pencilly oak. On opening it had a whiff of freshly rubbed mint but that seems to have receded into the wine now. Light to medium in body and distinctly lively with that slightly sour edged acidity but the fruit is dynamic too, with a pulpy sort of freshness and tannins that are fine grained yet assertive. It's a classic wine in the old school Yarra v Bordeaux idiom.

**GARY WALSH, The Wine Front**

## Jamsheed, Yarra Valley



With the release of our new trio of 2008 Syrahs we feel this is the year Jamsheed comes of age - reflected by the new Jamsheed labels. We have released three 2008 Jamsheed Syrahs, two from the Yarra Valley, both made with 100% whole bunches and one from the Garden Gully Vineyard in Great Western. This reflects our continued interest in the vastly different expressions of Victorian syrah.

The Silvan syrah is the same vineyard we have sourced fruit from for the last few years - the red soils of the southern tip of the Yarra. The other is from the more common grey loam of the Yarra Valley, from a vineyard in on the slopes of the Coldstream hill in Gruyere. The Garden Gully Vineyard is the same vineyard sourced in 2006, ancient vines, 50% whole bunch, great depth and intensity. **GARY MILLS, Jamsheed**

### Jamsheed Great Western Riesling 2009

**SHELF PRICE: \$28**

**\$23.80**

The new Jamsheed white release is the 2009 Jamsheed Great Western Riesling 'Westgate Vineyard'. This is truly exciting for us. 40 year old riesling vines, handpicked at perfect maturity, whole bunch pressed, handled with great care and respect, barrel fermented, left sur lies for 8 months in large old barrels and then bottled in October. This is a wine that shows purity of fruit, great zesty intensity and sublime texture. **GARY MILLS**

### Jamsheed Silvan Syrah 2008

**SHELF PRICE: \$43**

**\$36.50**

I'll add some details on this Jamsheed Silvan Syrah at a later date, but I need to get some thoughts down before it's all run out. I know that it's made with 100 percent whole bunches and was wild yeast fermented, and I suspect that it was also matured in larger format French oak. It was bottled unfiltered and unfiltered and most of the work in the winery was done by gravity. It's grown on the Monbulk red soils. It's small scale winemaking and it's turned out a very exciting wine. Gary Mills is the winemaker. He's done a stunning job with this wine.

It will become clear, if it hasn't already, over the next few weeks that the 2008 vintage in the Yarra Valley was an exciting one for the region's reds. A watershed of types. It starts meaty and spicy and builds in dark, peppery flavour as it travels along, though the style and thrust of it makes it more than a sum of its parts. Dark cherries and violets, licorice and hay. Gorgeous texture. A fan of flavour through the finish, and then nutty, spicy, sappy tannins. The acidity is perfectly judged. It has texture, complexity, personality and length. In world terms, the price is a steal. This is a wine of cool climate beauty. **CAMPBELL MATTINSON, The Wine Front**

### Jamsheed Gruyere Syrah 2008

**SHELF PRICE: \$43**

**\$36.50**

Beautiful texture. Complexity. Length. And structure. What more do you need to know? It's in the cool climate, spicy, stemmy style, but it's ripe and balanced, clean and characterful. Terrific oak handling, supportive but not overdone. No alcohol heat. Fabulous. **CAMPBELL MATTINSON**

### Jamsheed Great Western Syrah 2008

**SHELF PRICE: \$43**

**\$36.50**

If you've ever visited Seppelt at Great Western then the chances are that you're familiar with the Garden Gully vineyard. It's on the main highway almost neighbouring Seppelt, and Garden Gully's old weathered vines (planted in the 1950s) have always looked like likely suspects. Problem is (I'm told) that it's a drastically frost-prone vineyard.

This Jamsheed version of a Garden Gully syrah had 50 percent whole bunches included in the ferment, a 40 day maceration, was fermented with wild yeast, matured in all-French oak (only 20 percent is new) and was raked by gravity. Naturally, it was bottled unfiltered and unfiltered. This is beautiful handling, to say the least.

It's a beautifully textured, medium-weight, fully-ripened, silken wine. A wine of real class, and balance. A knockout in many ways - for its quality. Dark cherries and plums, sap and spice. A touch of earthiness, and a touch of leatheriness too. I love its length, its weight, the feel of it on my tongue. It doesn't over-reach, it just 'is'. **CAMPBELL MATTINSON**

## Curly Flat, Mac Forbes & Jamsheed Order Form

**PLEASE NOTE THAT WE ARE OFFERING SPECIAL 'BEST NET' PRICING (WHICH IS AT LEAST 15% OFF THE SHELF PRICES) ON THESE WINES IRRESPECTIVE OF HOW MANY YOU PURCHASE.**

Delivery of 12 or more bottles is free in the Melbourne metropolitan area only. For less than a dozen bottles or for delivery to country and interstate destinations, please ask for a quote. Please fax your order to (03) 9686 3068 or e-mail to [pws@theprince.com.au](mailto:pws@theprince.com.au) and thank you for shopping at PWS!

Wine	Shelf Price	Best Net	Order	Total
Curly Flat Chardonnay 2007	\$48	\$40		
Curly Flat Pinot Noir 2006	\$55	\$46.75		
<b>Curly Flat Pinot Noir 2006 6 PACK PRICE</b>	<b>\$330</b>	<b>\$275</b>		
Mac Forbes Yarra Valley Chardonnay 2008	\$32	\$27		
Mac Forbes Woori Yallock Chardonnay 2008	\$45	\$38		
Mac Forbes Yarra Valley Pinot Noir 2008	\$32	\$27		
Mac Forbes Yarra Glen Pinot Noir 2008	\$45	\$38		
Mac Forbes Gruyere Pinot Noir 2008	\$45	\$38		
Mac Forbes Woori Yallock Pinot Noir 2008	\$55	\$45		
Mac Forbes Hugh Cabernet blend 2007	\$55	\$45		
Jamsheed Great Western Riesling 2009	\$28	\$23.80		
Jamsheed Silvan Syrah 2008	\$43	\$36.50		
Jamsheed Gruyere Syrah 2008	\$43	\$36.50		
Jamsheed Great Western Syrah 2008	\$43	\$36.50		
			<b>Freight</b>	
			<b>Total \$</b>	

Name on Credit Card:
Bankcard, MasterCard, Visa, Amex, Diners - please circle one
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