

2017



<b>Harvest Dates</b>	3rd - 13th April, 2017	
<b>Clones Used</b>	P58, I1V01, I1V03 & I1V05	
<b>Fruit and Finished Wine Analysis</b>	<b>At Harvest (avg)</b>	<b>Finished Wine</b>
pH	3.15	3.32
Titratable Acidity g/L	8.5	7.0
Malic Acid g/L	3.8	1.4
Baumé / Alcohol	12.0 Bé	13.0%
<b>Fermentation</b>		
Processing Method(s)	100% Whole Bunch Pressed	
Yeast/s	Inoculated with both cerevisiae & non cerevisiae	
Primary Fermentation (days)	11-21 days (batch dependent)	
Time in Barrel / Lees Contact	14 Months	
Stirring regime	Nil	
% through Malolactic Fermentation	65%	
<b>Oak</b>		
New	35%	
Second fill	40%	
Third fill	25%	
Coopers (in majority order)	Francois Freres, Seguin Moreau, St.Martin, World Cooperage	
<b>Pre-Bottling/Bottling</b>		
Stabilisation	Bentonite for Heat Stability & Natural Cold Stability	
Filtration	Light Pad Filtration	
Bottling Date	26th July 2018	
Bottling Process	Vinifill Mobile Bottlers	
Protective methods	CO2	
Closure	100% Screw cap	
Available Formats	357ml, 750ml & 1.5lt (magnum now under S/Cap)	
<b>Other</b>		
Release Date	Mid 2019	
Cellar Door Price (750ml)	\$46	
Available (upon release):	By mailing list, our cellar door or via <a href="http://www.curlyflat.com">www.curlyflat.com</a>	