

TOOLANGI

YARRA VALLEY



DECEMBER 2011 NEWSLETTER

NEWS | CURRENT RELEASES WITH REVIEWS | TASTING WITH GARRY | SPECIAL OFFER | RECIPE | ORDER FORM

Welcome to our summer newsletter. The year has whizzed by and for us it has been extraordinary with many wonderful reviews of our wines and also receiving four gold medals from three wine shows.

We have not entered many wine shows in the past but this year we decided to enter three, the Victorian Wines Show, the Boutique Wine Awards, and the Yarra Valley Wine Show.

In the Victorian Wines Show, the Toolangi 2009 Denton Chardonnay and Toolangi 2007 Estate Chardonnay both won Gold.

The Denton pipped the Estate Chardonnay by 0.5 points to win Top Gold Wine with 56 points. The 2007 Estate Chardonnay also Gold at 55.5 points. Judges comments: very strong class - Top Gold an absolute beauty.

The 2007 Estate Chardonnay again claimed Gold in the Boutique Wine Awards.

In the Yarra Valley Wine show we entered a younger vintage, our 2010 Estate Chardonnay and also won Gold with this.

We are proud to represent the Yarra Valley in these Shows and are thrilled with our results. Another tribute to our inspired team of winemakers.

Thank you to our loyal customers, your support is appreciated. We wish you all a Merry Christmas and a safe and Happy New Year.

We hope you continue to enjoy Toolangi wines.

Julie and Garry Hounsell



56 POINTS



55.5 POINTS



56+55.5 POINTS

FIVE STAR WINERY

Following on from these achievements, we again received the 'five red star winery' rating in the 2012 James Halliday Wine Companion. We are proud to receive such praise from Australia's leading wine writer.

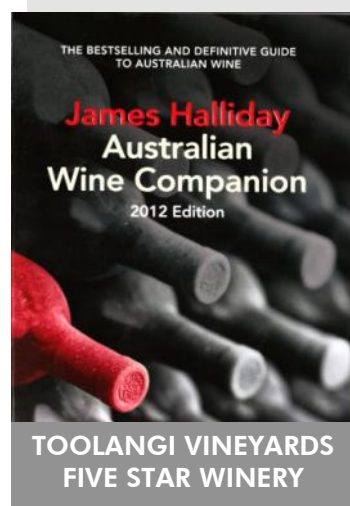
Four of our wines scored a rating of 90 or over in this current edition and overall 9 wines from our current range have Halliday ratings of 90 and above. They are as follows:

- 2007 Estate Chardonnay 95 points
- 2007 Reserve Chardonnay 95 points
- 2006 Estate Pinot Noir 95 points
- 2006 Reserve Shiraz 95 points
- 2009 Denton Chardonnay 94 points
- 2008 Estate Shiraz 94 points
- 2009 Chardonnay 92 points
- 2006 Shiraz 90 points
- 2010 Viognier 90 points

2010 PINOT NOIR

Our first release of Pinot Noir since 2008 following the very difficult vintage conditions of 2009, was picked from low cropped fruit from our Dixon's Creek vineyard. This Pinot Noir was made at Yering Station and Oakridge. It was aged in French Oak barriques for 11 months before blending and bottling at Yering Station.

Released mid-way through this year, this Pinot is attracting enormous attention and praise. Winesstate magazine in their current issue tasted 288 Pinot Noirs and selected a group of 163 of which our 2010 was one. This Pinot was also included in Tony Love's "Top 100 Wines" November 8, 2011. See over for further comments.





CURRENT RELEASES



2009 CHARDONNAY

Vivid green hue; the bouquet shows ripe nectarine, straw, fresh fig and grilled cashew; the palate is generous and rich on entry, yet remains light on its feet, with tangy acidity drawing the parts together on the savoury finish. | James Halliday

2007 ESTATE CHARDONNAY

Lovely pristine, clean, aged chardonnay with golden fruit/toasty oak nose and nice leesy complexity. Finely textured palate has great balance. | Winestate 2011

This vintage is flowering right now in the bottle, showing deep aromas of fruit with

creme caramels enriching the palate yet never feeling overblown or buttery. | Tony Love 2011

Vibrant hue; a restrained bouquet with pear, nectarine and gentle spice from the well-handled oak; fine and tightly wound with rapier-like acidity, and a pure fruit palate; very long and extremely fine and poised. | James Halliday

With a bright medium-light yellow hue, this has a shy bouquet of roast hazelnut, chicken stock and toasty oak. In the mouth, it has a soft, rounded shape and easygoing texture. Good drinkability, charm and character. | Huon Hooke



Impeccably made chardonnay. It's classy, complex and creamy with stonefruit and citrus flavours, a hint of spice, background oak, balanced acidity and a clean finish. | Kerry Skinner 2011

2009 DENTON CHARDONNAY

Neat, elegant style of chardonnay, with gentle flinty complexity cast across fragrant stone fruits and melon. | Nick Stock



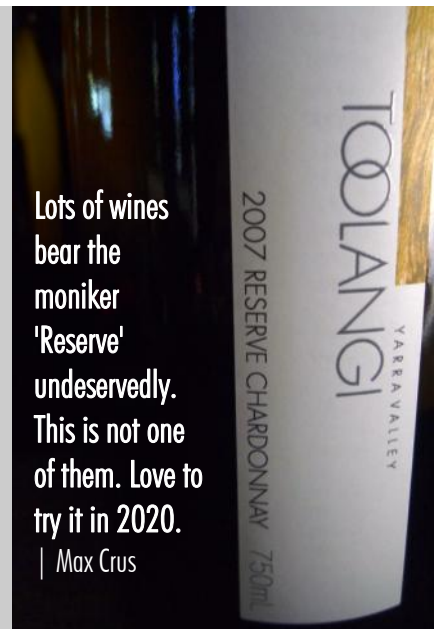
Mid-gold, bright; tightly wound and pure pear bouquet with accents of clove and ginger; vibrant and crunchy acidity provides detail, while the succulent fruit gives the wine length and generosity; a vibrant and pure expression of the region. | James Halliday 2011

2007 RESERVE CHARDONNAY

This wine should come with a big warning label. Don't just buy one bottle it should say. You instead have been warned. The disappointment factor at the end of the first bottle is big. A tap to an upside down empty bottle doesn't elicit much hope either. Perhaps I shouldn't have shared it I say, treated loved ones, perhaps I should have consumed it all on my own, in a dark deserted corner, all in the name of wine writing. Anyway the end has come and it is time to put pen to paper. | Paul Ippolito 2011

I have to admit to being a chardonnay lover. It's one of the noble French varieties and when it's good there are few white varieties that come close. This 2007 Reserve Toolangi is one of the best I've tried all year. To be honest, I was expecting it to be quite broad and rich, being four years since vintage. While it certainly isn't shy, it is still packed with plenty of primary fresh flavour. | Fergus McGhie 2011

Gleaming green-gold, it is a wine of great power and complexity, with layers of stone-fruit flavours that are normally the domain of Grand Cru white burgundies. Cashew nut characters ex the oak and a pure line of acidity complete the picture. | James Halliday



Lots of wines bear the moniker 'Reserve' undeservedly. This is not one of them. Love to try it in 2020. | Max Crus

CURRENT RELEASES



2010 VIOGNIER

Super-fine and floral viognier that smells of peach blossom, light white peach, white musk and spice - elegant. The palate's supple and smoothly honed, with white-peach and apricot flavour, and some apricot kernel through the finish. Delicate and balanced. | Nick Stock 2011



ENJOY ICY COLD ON A HOT DAY

Pale colour; a tightly wound yet varietal bouquet, showing both talc and apricot kernel; the winemaking strives for a taut and refreshing palate and achieves this result; a fresh and zesty example of Viognier. Rating 90. | James Halliday 2011

It's finer and leaner - the sort you need to roll around in the mouth and give a chance. If you do, you'll find that the seductive florals and perfumes you want of pinot are there in abundance, opening up to soft, gentle cherry and earthy, spice flavours. Good drinking. | Rick Allen

A bright, floral red-cherry style of pinot, sappy and perfumed. It's a lithe and juicy palate here, really balanced and even, delivering crunchy, upbeat, early-drinking enjoyment. | Nick Stock 2011

2010 PINOT NOIR



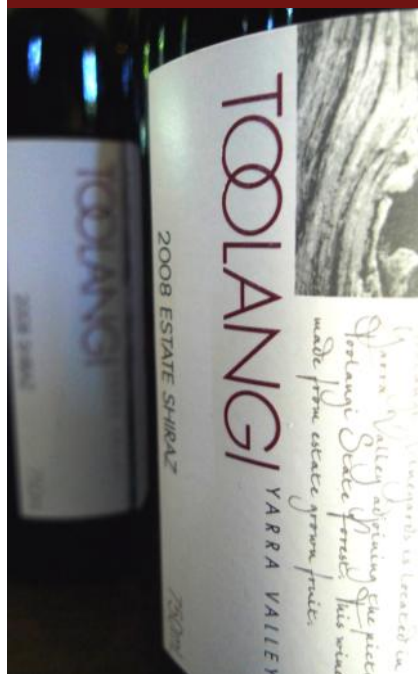
UNDERSTATED BUT A WINE OF OUTSTANDING BALANCE | Ralph Kyte Powell

A bright and breezy style of pinot that seems typical of the Yarra in wines so far seen from last year's vintage. It's more savoury than many at this price, with earthy and woody aromatics adding to a neat balance with its spicy flesh and understated fruit. Fresh and vibrant, it's all nicely integrated and ready to go right now. | Tony Love 2011

Poise and balance with silky tannins.

| Kerry Skinner 2011

2008 ESTATE SHIRAZ



HUON HOOKE, GOURMET TRAVELLER WINE, December/January 2012

Medium-full red colour and an intriguing meaty, spicy and lightly vegetal aroma, with some mellow development starting to creep in. The finish is clean and smooth and the tannins are very appealing. There is a meaty, slightly carnal quality to this wine. ★★★★★

JAMES HALLIDAY, AUSTRALIAN WINE COMPANION 2012 Edition

A medium bodied and spicy red and black fruit bouquet, supported by a complex brambly and tannin palate; savoury and refreshing on the finish, a fine example of cool Victorian Shiraz. Rating 94.



TOOLANGI

YARRA VALLEY PREMIUM WINES



AROUND THE BARRELS WITH GARRY

I have recently been out to the wineries sampling the 2011 wines from barrel.

The 2011 vintage wines are going to be stunning for Chardonnay and also Pinot Noir. All of our chardonnays in barrel at Yering, Oakridge and Hoddles Creek showed great chardonnay varietal characters, good minerality, depth of flavours and nice tannin structure, they look like some of the best chardonnays we have ever made.

Our Pinot Noir is also looking lovely, the surprise of the vintage. With the very wet weather we held off picking, wanting to increase the sugar levels and as a result ended up with some of the highest Baumé fruit at 13.5 picked in the valley for this vintage...we may even produce our first 'reserve' pinot since 2003...

All in all I think it is some of the best pinot we have made, rich ripe fruit, great depth of flavour and colour, round and subtle.

These wines will all be bottled early in 2012, before the picking of the 2012 vintage.

Garry Hounsell

SPECIAL OFFER EXCLUSIVE TO MAILING LIST CUSTOMERS

COMPLIMENTARY BOTTLE OF RESERVE CHARDONNAY VALUED AT \$70

If you are one of the first six customers to send in an order, you will receive a complimentary bottle of the stunning Toolangi Reserve Chardonnay valued at \$70.

Julie's MERINGUE

Teamed with summer berries and cream or served with ice cream, meringues are the perfect way to top off a light summer meal. This recipe forms a meringue with a soft layer in the centre and can be used in a variety of ways. Crumbled at the base of a dessert with whipped cream and summer fruits, the meringue can also be cut into shapes to put with ice cream and fruit or used as individual pavlova bases with various toppings such as passionfruit cream, or cream and berries. For meringue with more crunch bake for an additional 15 minutes.

2 egg whites (at room temperature)

120g castor sugar

¼ tsp vanilla essence

½ tsp white vinegar

1. Line a 33 x 23cm baking tray with baking paper and preheat oven to 150°C.
2. Beat egg whites until a light white colour and small soft peaks form (not stiff), when the beater is lifted out.
3. Begin adding sugar a little at a time and continue beating until egg whites are bright white, glossy and stiff peaks form.
4. Beat in vanilla and vinegar.
5. Spread onto the baking paper approx. 1 to 1.5cm thick (~24 x 20cm).
6. Bake for 45 minutes in oven reduced to 140°C.
7. Switch off oven, leave door ajar and allow meringue to cool in the oven.

Use Julie's meringue recipe as a base for the 19th century Eton Mess dessert. There are many versions of this recipe and they are all equally delicious.

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