



Merry Christmas and a Happy Chardonnay New Year

December 2009

YARRA VALLEY
TOOLANGI



10 YEARS OF TOOLANGI CHARDONNAY

We are excited to welcome 2010 as the new year marks our ten year anniversary - 10 vintages of Toolangi Chardonnay!

Yes, it is 10 years since our first Toolangi Chardonnay was produced, so 2010 gives us cause for celebration! We have a few things planned including one big event in the Yarra Valley next July... so watch out for news and details about that early next year. It will be exciting for fans not only of Yarra Valley chardonnay, but of chardonnays of the world!



Recent Chardonnay comments...

2007 Chardonnay

... Robust, distinct and lively crisp acidity, all together it is a wine that is of substance all the way through to the end.

Paul Ippolito

2006 Estate Chardonnay

... is a paragon of restraint and style... Awesome and unbelievably quaffable - the best of both worlds.

Gary Walsh

2006 Reserve Chardonnay

... Ample and rounded it's unapologetically full-bodied and magnificently massive - but also beautifully poised.

Huon Hooke

Toolangi spread its wings in 2009

Like most people, we have certainly had a busy year, waving the Toolangi flag in all parts of the country and abroad!

In May, Toolangi was a sponsor of the fabulous Noosa Food & Wine Festival ...an event that seems to grow and grow with the "Who's Who" of Australian food & wine in Noosa for a three day extravaganza.

In July, we toured the wineries of Italy and France, on a mission to source some benchmark wines for the celebrations planned for Toolangi's ten year anniversary in 2010.

Then in October, Toolangi was represented at a very special event at Relais & Chateau property, The Farm at

Cape Kidnappers in Hawke's Bay New Zealand, when wine writers James Halliday and Bob Campbell hosted "The Great Shiraz Challenge". For this event, James selected some benchmark Shiraz from the Yarra Valley and Mornington Peninsula to pit against Bob's selection from Hawke's Bay's Gimblett Gravels region. We were delighted that James Halliday selected Toolangi Vineyards 2006 Reserve Yarra Valley Shiraz in his line-up of top Shiraz!

November saw Toolangi as part of the Yarra Valley Winegrowers Association's promotional trip to Brisbane where we were part of trade and public tastings and functions.

NEW RELEASES

2006 ESTATE PINOT NOIR

"This Toolangi Estate pinot noir was grown at Dixon's Creek in the Yarra Valley, and was made at Yering Station. There's a touch of brown to the colour, but you'd never know it to smell and taste.

Smells of mulch and dark cherries and spice. Good amount of complexity here. It continues the tune in the mouth, though the furry, velvety, assertive tannins are the main aspect to concentrate on here. This should develop nicely over the next few years. Undergrowthy notes too. Very modestly oaked. Tasty finish. A very good release from Toolangi."

Rated: 92+ points
Alcohol: 14%
Closure: Screwcap
Drink: 2010-2014

Campbell Mattinson
winefront.com.au
November 3, 2009



"Yeah I agree. Real interest (and potential) here. 93+ from me."

Gary Walsh
winefront.com.au
November 5, 2009

WINEMAKING

Fruit – Selectively hand picked estate grown fruit from our Dixon's Creek Vineyard. Cropping levels adjusted to 2.5 tonnes per acre.

Winemaking – French oak barriques were used to age this wine for ten months.

2006 RESERVE SHIRAZ

"Perfumed and bright, with Asian spice and red fruit at the core; the palate is lithe and quite lean, but builds to an apex of flavour that is defined by a subtle bramble undercurrent; very long and quite silky on the finish. Screwcap. 14.2% alc. Rated 95. To 2018"

James Halliday
Australian Wine Companion
2010 Edition

WINEMAKING

Fruit – Selectively hand picked old vine fruit from Yarra Glen, together with low cropped fruit from our Dixon's Creek vineyard.

Winemaking – Destemmed to an open fermenter. A small portion of whole bunches added and the ferment allowed to proceed using naturally occurring yeasts. Aged in new and used French oak barriques for twelve months.

Made at – Shadowfax



2010 VINTAGE

The Vines...

We are now well into the 2010 growing season and with ideal conditions from the much needed rain in September and the above average temperatures, our vines experienced near perfect spring growth. A hot start to November created strong canopies and lots of vigour. Most varieties went through flowering quickly this season which will make the vintage period compacted, with all varieties ripening at a similar time. Thus, the scheduling of picking will be critical. At this stage of the season everything is looking good and very similar to 2006... we are anticipating a great vintage.

DATEBASE UPDATE

We are updating our database. If you wish to receive the Toolangi Newsletter by email, please let us know at admin@toolangi.com

Plan a visit to the Yarra Valley over summer!

Summer means berry season in the Yarra Valley region. There are numerous pick-your-own berry farms in the Dandenong Ranges area particularly where families and friends can have a fun day out picking their own berries and enjoying a picnic. Late November to May is when most of the berries – including strawberries, raspberries, cherries, boysenberries and blueberries – are at their peak.

Another "must visit" destination is that favourite Yarra Valley institution, the Yarra Valley Dairy. Cheeses from the Yarra Valley Dairy were one of the first artisan products that drew attention to the region's food producing possibilities. Part of a lush dairy farm called Hubertswood, the Yarra Valley Dairy makes over a dozen different cheeses from the 300 cows on the property and from locally sourced goat's milk. While best known for its cheeses, the Yarra Valley Dairy also serves as the "Cellar Door" for a number of the Yarra Valley's boutique wine producers – including Toolangi! Do stop in to sample our Estate range of wines, all available for purchase at the Yarra Valley Dairy!

