



YARRA VALLEY

TOOLANGI

CELEBRATES 10 YEARS

June 2010

2010 MARKS 10 VINTAGES OF TOOLANGI CHARDONNAY

At Toolangi we are celebrating our 10 years by hosting an International Benchmark Chardonnay Event, **Chardonnay 10**, in the Yarra Valley on Saturday July 24.

A group of distinguished panellists and judges is confirmed for the inaugural Chardonnay 10 event - including James Halliday, New Zealand's Bob Campbell MW, Huon Hooke and Debra Meiburg MW from Hong Kong.

The events for Chardonnay 10 include a Saturday afternoon **Masterclass** which is a tutored tasting led by the international panel, tasting a range of Yarra Valley chardonnays alongside benchmark chardonnays from New Zealand, France, Italy and California.

On the Saturday evening the **Toolangi Gala Dinner** will take place featuring a five course dinner matched to Toolangi wines and also some International wines. The panellists will also report back on their findings from the benchmark tasting.

A limited number of tickets are still available for this special event.

Please see www.chardonnay10.com for further details.



2006 ESTATE PINOT NOIR

HUON HOOKE
TASTINGS, SYDNEY MORNING HERALD
MARCH 2010

TOP AUSSIE RED. This pinot is towards the well-structured end of the spectrum - all the more reason it should be released with age. It has developed burgundy-like savoury complexities over dark-cherry fruit. Firm and sapid in the mouth, with superior length and a drying grip.



2006 ESTATE CHARDONNAY

WINESTATE MAGAZINE, MARCH/APRIL 2010

Smart, elegant and refined and showing great character. Complexity of creamy malo characters mingles with nutty/toasty elements. "Very more-ish," enthused one judge. Four and a half stars.

2010 VINTAGE REPORT

Conditions this year have been ideal with our harvest period stretching from February ? until the ? Temperatures (day and night), humidity, water and sunlight all combining to make a great vintage with excellent ripening conditions.

We are really happy with our 2010 wines with the fruit for this vintage having great intensity and the resulting wines well balanced. Our Pinot and Chardonnay's in particular are outstanding and the Shiraz very impressive at this early stage.

This year as a first we have made a straight Viognier which is coming up for bottling in the next couple of weeks. Fruit from our Dixon's Creek vineyard was used for this wine and it was made at Oakridge by David Bicknell. This Viognier was fermented in oak and remained on yeast lees until blending in late May, the oak adding a subtle complexity. We are very excited about this wine, it will be released later in the year so stay tuned.