

TOOLANGI

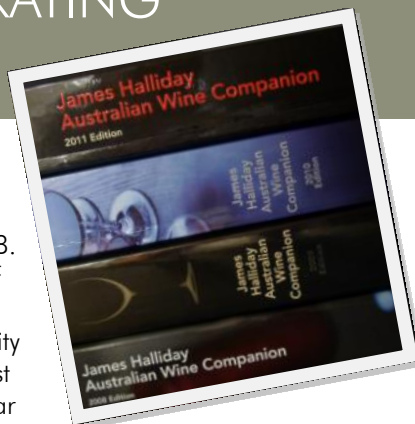
YARRA VALLEY PREMIUM WINES

WINTER 2011

Newsletter

TOOLANGI 5 STAR RED RATING

James Halliday's
2011 Australian Wine Companion



We are thrilled to once again receive this rating, the fourth time since the red star rating system began in 2008. The award is an acknowledgment of our track record of excellence as an outstanding winery regularly producing wines of exemplary quality and typicity. To qualify, the winery must have at least two wines rated at 94 points or above and a five-star rating for the previous two years. Examples of our current wines with 94 points and above ratings are: 2007 Reserve Chardonnay, 2007 Estate Chardonnay, 2008 Chardonnay, 2006 Estate Pinot Noir, and 2006 Reserve Shiraz.



LABEL REDESIGN

After having the same label design for a decade we decided that our 10th birthday was a perfect opportunity to redesign the label for the Yarra Valley range. We have kept our timber/forest theme to reflect the location of our vineyard adjacent

to the Toolangi State Forest. Watercolour brush strokes have been used to portray an abstract version of the forest. All wines in the Yarra range will be bottled using this label from the 2009 vintage.

The 2010-2011 vintage started off with a dry and mild winter. This was followed by a wet and humid spring and summer, but cooler conditions than vintages over the last few years. Careful management such as canopy manipulation allowed us to harvest some very high quality fruit, especially Pinot Noir and Chardonnay. As the weather turned very cold before the shiraz fruit had reached ideal ripeness we decided not to pick any from our vineyard this vintage but did pick the 'old vine fruit' from the established Hamer vineyard which we use to make our Reserve Shiraz.

Our vineyard team Bucky and Matt are now busy with pruning, starting first with the Shiraz vines and then moving to the Pinot Noir and last of all the Chardonnay... no small feat with 13 hectares of vines. We begin with the shiraz as it is a varietal in which 'bud burst' is triggered last once the weather begins to warm and the vines come out of dormancy. These buds and the new shoots are very vulnerable to frost damage and budding later gives these vines more chance of avoiding any spring frosts. Chardonnay on the other hand is one of the varietals which comes into bud early once the weather warms. One way to help protect the new buds on these vines is to prune later and thus delay 'bud burst'. By the time the early varietals begin to bud, hopefully the risk of damage from frost has passed.

Garry and Julie Hounsell

IN THE VINEYARD

INSIDE

**WINTER
WARMER
SPECIALS**

**NEW
RELEASES**



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YARRA VALLEY PREMIUM WINES

WINTER 2011

NEW RELEASES

2007 Reserve Chardonnay | 2007 Estate Chardonnay

"...some serious magic"

2007 TOOLANGI RESERVE CHARDONNAY

TASTING NOTE, Rick Kinzbrunner, April 2011

The nose opens with an intriguing fruit and matchstick character, a deep sense of the underlying power to follow on the palate. It says "this wine is not for the faint hearted". The palate is a powerful amalgam of peach fruit cut with wood and an edge of minerality. The finish is long and penetrating, requiring some appropriately flavoursome food such as char grilled swordfish. Just starting to drink really well now, it should last for some years yet.



JAMES HALLIDAY, 2010 AUSTRALIAN WINE COMPANION

Ripe and highly expressive bouquet with lots of toasty oak, grilled nuts and nectarine; the wine has pure power at all levels, and needs time to integrate all of its parts, and will go a long way. Rating 94.

NICK STOCK, THE AGE SYDNEY MORNING HERALD GOOD WINE GUIDE 2011

The maestro up at Giaconda has worked some serious magic on this Yarra Valley fruit; it has fragrant, sweet French oak and citrus in every guise, immensely concentrated. The palate's scintillatingly concentrated and powerful, with a no-holds-barred texture and fruit intensity to spare. Long peach and cashew finish.



2007 TOOLANGI ESTATE CHARDONNAY

This wine was made from selectively hand harvested, low cropped (2 to 2.5 tonnes per acre) fruit which was pressed to tank for chilling. Following two days cold settling, the juice was racked and warmed, retaining some of the grape solids to add complexity to the wine. Some parcels were allowed to ferment with indigenous yeast, whilst others were inoculated. All fermentation was carried out in barrel with primary fermentation being completed after approximately two weeks. No malolactic fermentation was carried out on this wine and élevage occurred over 11 months in French oak barriques (two thirds) and 500L puncheons (one third), with 40% being new oak.

Tom Carson 2011

NICK STOCK, THE AGE GOOD WINE GUIDE 2011

The mid-tier estate chardonnay from Toolangi smells rich and complex, with peach and nectarine fruits, some grapefruit and warm baking spices. The palate has impressive weight and richness: it holds the line and carries grapefruit, peach and melon rind through the finish.

KERRY SKINNER, GRAPE EXPECTATIONS ILLAWARRA MERCURY March 2011

Impeccably made chardonnay that brings together fruit from Toolangi owners Garry and Julie Hounsell's Yarra Valley vineyards and the winemaking expertise of Yering Station. It's classy, complex and creamy with stonefruit and citrus flavours, a hint of spice, background oak, balanced acidity and a clean finish.

JAMES HALLIDAY, 2010 AUSTRALIAN WINE COMPANION

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. Rating 95.

NEW RELEASES *cont*

2008 Estate Shiraz

2008 TOOLANGI ESTATE SHIRAZ

Winemaking

Aged in French oak barriques for 12 months.

Fruit is hand picked from our Dixon's Creek vineyard, Yarra Valley. Cropping level adjusted to 2.5 tonnes per acre.

Made at Shadowfax

Quantity 180 Dozen

Alcohol 14.5

Closure Screwcap

TASTING NOTE

Ben Knight, June 2011

This Estate shiraz is the definition of power and subtlety. The wine delivers a fragrant nose with dark, toasty baking spices and fine and tight grip on the palate; you can feel the quality of the oak. It is tightly grained offering power and finesse. With lovely dark cherry, notes of baked pastry and generous packed flavour this is still

a delicate and pure wine. It offers savoury liquorice, graphite and a faint waft of jasmine. As the wine opens up there is a defined and savoury black olive quality too. The wine is still an infant, with a lovely and complex future ahead of it.



Shiraz special offer

20% discount on these three wines.

EXCLUSIVE TO MAILING LIST CUSTOMERS

WINTER WARMER OFFER



2006 TOOLANGI RESERVE SHIRAZ

~~\$300.00~~ \$240.00 | 6 bottles

JAMES HALLIDAY, 2010 AUSTRALIAN WINE COMPANION

"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. Rating 95"

2008 TOOLANGI ESTATE SHIRAZ

~~\$210.00~~ \$168.00 | 6 bottles

Big sweet entry and loads of mouth coating shiraz goodness. The palate is finely structured with masses of texture and concentration.

2006 TOOLANGI SHIRAZ

~~\$240.00~~ \$192.00 | 12 bottles

PAUL IPPOLITO, 5 MINUTE WINE RUSH, 2009

"Anyway I like this Shiraz, I really like it. I like the way it looks, smells, how it feels gliding down my throat - yes this is seriously good Shiraz."



EXPORT

We are excited to let you know we have completed our first exports to Hong Kong and London. Boutique Wines in Hong Kong will be distributing our wines there and in London Berry Bros & Rudd have taken on Toolangi distribution for the UK.

Berry Bros & Rudd is Britain's oldest wine and spirit merchant, having traded for 300 years out of the same shop located opposite St James Palace.

St Katherine's, the newest of the Press Club restaurants, has kindly shared with us the recipe for one of their popular dishes. Prawns on Toast! The dish will complement our 2009 Denton Chardonnay perfectly.

Prawns on Toast Serves 8

Ingredients

500 g prawns (shell off, deveined)
5 g peeled ginger
1 garlic clove
½ red chilli
½ shallot
½ Kafir lime leaf
4 coriander roots
1 tsp flaked salt
2 tsp soy sauce
2 tsp sesame oil
100 g sesame seeds
8 slices white bread

Method

1. Process to a coarse paste in a food processor
2. Cut crusts off bread, cut into 3 even rectangles
3. Spread prawn mix evenly over the bread (one side only)
4. Dip prawn side in sesame seeds, and deep fry until golden brown
5. Serve with a salad of mint leaves, coriander and spring onion, dressed with ginger syrup

Ginger Syrup

Ingredients

2 tbsp soy sauce
2 tbsp finely grated ginger
4 tbsp lemon juice
½ cup caster sugar
1 finely chopped chilli (de seeded)

Method

1. In a pot, place the ginger, lemon juice and sugar
2. Bring to boil
3. When sugar is dissolved, remove from heat
4. When cooled, add in soy and chilli

Salad for serving

Ingredients

½ bunch mint leaves
½ bunch coriander leaves
3 long red chillies, deseeded and cut into fine strips
The dark green tops of 4 spring onions thinly sliced

Method

Toss together and dress with ginger syrup
Sprinkle over cooked prawn toasts



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