

2006 RESERVE CHARDONNAY

TOOLANGI
YARRA VALLEY



WINEMAKING

Fruit – Yarra Valley fruit, hand-picked from a select site on our Dixon’s Creek vineyard. Cropping levels adjusted to 1.5 to 2 tonnes per acre.

Winemaking – Whole bunch basket pressing. Full malolactic fermentation with substantially all wild yeasts. Aged in French oak barriques for 18 months.

Made at – Giaconda

Quantity – 350 Dozen

Alcohol – 14.2%

Closure – Screwcap

“Forward mid-yellow and smelling of butter, toasted nuts and stone fruits, this is a big, generous chardonnay loaded with character. Ample and rounded, it’s unapologetically full-bodied and magnificently massive - but also beautifully poised. Rating 96.”

Huon Hooke, Gourmet Traveller Wine
100 Top New Release Wines, Jun/Jul 2009

“More colour than the other Chardonnays, ultra-complex, with strong winemaking fingerprints giving a warm toasty/nutty/creamy texture.”

James Halliday, Australian Wine Companion, 2009 Edition

