

# 2008 CHARDONNAY

---

TOOLANGI  
YARRA VALLEY



## WINEMAKING

**Fruit** - Selectively hand-picked, low cropped (2.5 to 3 tonnes per acre), Yarra Valley fruit.

**Winemaking** - Aged in French oak barriques for 11 months. Blended at Yering Station.

**Made at** - Yering Station and Shadowfax

**Quantity** - 3,500 Dozen

**Alcohol** - 13%

## TASTING NOTE

I always look forward to the release of the Toolangi chardonnays, arguably the best in the state, they are deliberate and forward, well structured and full of flavour. The 08 is light in colour, lemony edges with a nose of slate and wet stones, clotted cream, peach and lemon citrus. The 08 has an apparent reduction in the oak regime for Toolangi, and allows the fruit of the wine to shine and the subtle talc texture and baking spices to evolve on the finish.

The 2008 Toolangi Chardonnay has a beautiful lightness, and pleasing texture, it is fresh, precise and lively and a terrific addition to any list.

Tony Nowell, Moor Street Wines  
June 2010