

YARRA VALLEY

TOOLANGI

2007 TOOLANGI ESTATE CHARDONNAY

This single vineyard wine is sourced from the Toolangi Vineyard located in the Yarra Valley at Dixon's Creek.

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 elevage occurred over 11 months in French oak barriques (two thirds) and 500L puncheons (one third), with 40% being new oak.



**JAMES HALLIDAY, AUSTRALIAN WINE COMPANION
2010 Edition**

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.

**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. Drink with roast pork.

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.

MADE AT
Yering Station

PRODUCTION
800 dozen

ALCOHOL
12.5%

CLOSURE
Screwcap