



# Yattarna Chardonnay

1998

The evolution of Penfolds Yattarna Chardonnay is the result of Australia's most comprehensive white wine development program. Inspired by the aspirations of the late free-thinking Max Schubert, Penfolds embarked on a project to create a flagship white wine. Starting in 1992 and spanning six vintages, John Duval and his winemaking team carefully developed more than one hundred trial wines. These were narrowed down to eight finished blends. The wines were painstakingly refined and assessed in order to reach a style and standard Penfolds felt would represent their best possible endeavor in winemaking. The appropriately named result of that project is Yattarna, which is Aboriginal for 'little by little' or 'gradually'.



VINEYARD REGION	
VINTAGE CONDITIONS	One of our best vintages for Chardonnay in several years. A cool summer enabled the grapes to retain their natural acidity. The fruit and sugar-to-acid balance was superb and full ripeness was achieved during warm weather in March and April - just prior to harvest.
GRAPE VARIETY	Chardonnay
MATURATION	The grapes were whole bunch pressed, barrel fermented and aged on the yeast lees for 9 months.
WINE ANALYSIS	Alc/Vol: 13.5% Acidity: 6.46g/L pH: 3.15
LAST TASTED	2001-11-16
PEAK DRINKING	Now - 2005
FOOD MATCHES	Chicken, Seafood

## Winemaker comments by Phillip John

COLOUR

Pale straw with brilliant green hues.

NOSE

Lovely green apple and lemon-lime citrus characters with slight grapefruit overtones. Well integrated malt and cashew nut aromas derived from the French oak exist in the background.

PALATE

Austere yet flavorsome describes the tightness on the palate. Elegant fruit flavors of lemon rind and nectarine exist with subtle hints of delicate oak which add to the remarkable complexity. Maturation on the yeast lees produced a malty, biscuit-like fl