

Penfolds

Yattarna Chardonnay

1999

Launched in 1998 with the 1995 vintage, Penfolds Yattarna Chardonnay was the result of one of the most comprehensive and highly publicised wine development programs ever conducted in Australia. The aspiration and independence of mind that the late Max Schubert brought to Penfolds' winemaking philosophy inspired the winery to embark on the project of creating a white wine that would one day rival the standards of Penfolds Grange. Yattarna reflects Penfolds' patience and commitment to creating this, our finest white wine, in the tradition of Grange.



VINEYARD REGION	
VINTAGE CONDITIONS	1999 was a variable year in South Australia due to high temperatures and low rainfall, although Penfolds policy of multi-regional blending allowed them to source parcels of fruit from areas, such as Piccadilly, that received good winter and spring rains and hence weathered the summer heat. Chardonnay was a standout for the vintage, with ripe grapefruit characters and great depth of flavour.
GRAPE VARIETY	Chardonnay
MATURATION	10 months maturation in new (80%) and one-year-old (20%) French oak.
WINE ANALYSIS	Alc/Vol: 13.2% Acidity: 6.8g/L pH: 3.15
LAST TASTED	2002-01-17
PEAK DRINKING	Now - 2008
FOOD MATCHES	Chicken, Seafood

Winemaker comments by John Duval

COLOUR

Pale straw with brilliant green hues.

NOSE

A full rich Chardonnay with deep, complex aromas of golden apples, mango and paw paw and hints of grapefruit. The primary fruit flavours are enhanced by spicy/cinnamon/smoky oak characters together with the subtle butteriness of malolactic fermentation.

PALATE

Complex and tightly structured, with intense lime and grapefruit on the front palate, which slowly changes into a mixture of citrus and pear. Finely chiseled acidity, cedary oak and lees yeastiness give excellent depth and graciously offset the richly tex