



# Yattarna Chardonnay

2002

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 continued commitment to this goal, its very name being drawn from the Aboriginal, meaning 'little by little, gradually'. Each vintage provides the opportunity to further raise the quality horizon.



VINEYARD REGION	Adelaide Hills, Tumbarumba
VINTAGE CONDITIONS	A long Indian Summer relieved cool Spring and Summer weather conditions. The warm Autumn weather benefited white varieties developing depth of flavour, mineral complexity and great length. There is no doubt that 2002 was one of the best vintages seen for many decades.
GRAPE VARIETY	Chardonnay
MATURATION	After fermentation in barrique, this wine was matured for nine months in 55% new and 45% one year old French oak. It was bottled unfiltered.
WINE ANALYSIS	Alc/Vol: 13.50% Acidity: 6.30g/L pH: 3.28
LAST TASTED	2005-01-16
PEAK DRINKING	2009 - 2016
FOOD MATCHES	Chicken, Pork, Seafood

Winemaker comments by  
Peter Gago - Penfolds Chief  
Winemaker

Pale white.

Aromas of grapefruit, white stone fruits and ripe apple are complimented by subtle spice and nut characters derived from oak maturation. The subtle oak is seamlessly integrated offering a powerfully complex wine.

The depth of fruit on the palate offers pear and lemon fruit, balanced with a complex spicy cashew nuttiness. The creaminess of the mid palate is balanced with a cleansing natural acidity.

COLOUR

NOSE

PALATE