



Yattarna Chardonnay

2007

Launched in 1998 with the 1995 vintage, Penfolds Yattarna Chardonnay is the result of one of the most comprehensive, focussed and highly publicised wine development projects ever conducted in Australia. The aspiration and independence of mind across generations of Penfolds winemaking inspired the winery to embark on a program to create a white wine that could one day rival the standards of Penfolds Grange.

Selectively sourcing only the very best Chardonnay fruit from cool-climate regions, coupled with sensitive and enlightened winemaking, the style continues to evolve.

Yattarna reflects Penfolds' patience and continued commitment to its original goal, its very name being drawn from the Aboriginal language, meaning 'little by little, gradually'. Each vintage provides the opportunity to further raise the quality bar.

"Definitively Yattarna: brooding restraint awaiting release... soon to be unleashed!"

Peter Gago - Penfolds Chief Winemaker



VINEYARD REGION	Tasmania, Adelaide Hills, Henty.
VINTAGE CONDITIONS	The 2007 vintage provided excellent, early season moisture for vine growth and a warmer than average season that allowed for even ripening and concentrated varietal characters.
GRAPE VARIETY	Chardonnay
MATURATION	This wine was matured for nine months in 100% French oak barriques - 35% new with the remainder in seasoned oak.
WINE ANALYSIS	Alc/Vol: 13.0% Acidity: 6.9g/L pH: 3.25
LAST TASTED	January 2010
PEAK DRINKING	Now to 2015.
FOOD MATCHES	Rabbit, candied lemon peel, pumpkin 'tears', bacon, coffee and coriander seed (Magill Estate Restaurant Summer Menu 2010).

COLOUR

NOSE

PALATE

Winemaker comments by
Peter Gago - Penfolds Chief
Winemaker

Pale straw with a light green hue.

At once, noticeably different to the Bin A Chardonnay. This Chardonnay expression exudes a limey citrus restraint that has stylistically evolved across many years of fine-tuning of sourcing & winemaking technique. Cantaloupe, cured bacon rind and subtle, spicy oak give way to complex nut kernel and pecan pie complexities - no doubt arising from yeast lees battonage in barrique.

An explosion of citrus and white stonefruits prelude a layered and creamy custard apple-like mid palate. A core of fine, mineral, lemony acid skates across the entire palate, projecting great length of flavour and linearity.