Launched in 1998 with the 1995 vintage, Yattarna is the result of one of the most comprehensive, focused and highly publicised wine development projects ever conducted in Australia. The aspiration and independence of mind across generations of Penfolds winemakers inspired the winery to embark on a program to create a white wine that stands alongside the standards of Grange. Selectively sourcing only the very best Chardonnay fruit from cool-climate regions, coupled with sensitive 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.

GRAPE VARIETY
Chardonnay

VINEYARD REGION
Derwent Valley and Coal Valley (Tasmania), Henty (Victoria), Adelaide Hills.

WINE ANALYSIS
Alc./Vol.: 13.2%, Acidity: 7.0g/L, pH: 3.21

MATURATION
8 months in French oak barriques (45% new and 55% 1-y.o.)

VINTAGE CONDITIONS
Derwent Valley and Coal Valley: A warmer than average growing season overall, with some localised spring frosts in parts of the Coal Valley. Wet weather during flowering impacted fruit-set with resulting low yields. A warm and dry summer, in combination with the low yields, led to an early and compressed harvest. A dry finish to the season afforded ideal ripening conditions with little or no disease pressure.

Henty: 2012 was a cool season with mild growing conditions and optimal conditions for flowering following a very wet winter. After a flush of summer from a warm dry January the grapes ripened in cool but relatively dry conditions. Delicate flavours and linear acid structures were enhanced by the cool, mild ripening conditions.

Adelaide Hills: The 2012 vintage produced above-average rainfalls throughout the growing season with a mild-to-warm summer. During the ripening period, optimum temperatures prevailed right through to harvest. This, along with lower than average crops and great canopy growth gave way to optimal flavour development in what is deemed an exceptional white vintage.

COLOUR
Pale straw with lime green hues

NOSE
Upon pouring - an instant propulsion of assorted fruits escape from the glass. White peach, grapefruit, Nashi pear and lemongrass with a piquant sprinkle of lemon/lime drops. A (French) oak derived nuttiness laced with a subtle splash of molten hazelnut/almond praline. Engaging, tempting.

PALATE
Immediately complex… the sum of many parts. Iced tea, barley water, grapefruit… and linearity induced via acidity and non-fined natural phenolics. Crunchy fresh unsalted nuts – cashews and almonds/almond meal in cohorts with a creamy/natural yogourt unctiousness. Impressive length and depth of flavour.

PEAK DRINKING
2015 – 2024

LAST TASTED
July 2014