

**YATTARNA**  
**CHARDONNAY**  
 2015



*“Stylistically, how politic would it be to proclaim a ‘generous’ Yattarna? Well, oenological political correctness aside, this coiffured release is indeed ‘big-boned’!”*

*“Again, and not necessarily to offend the purists - true to Penfolds multi-regional sourcing, both S.A. & Tasmanian State flags fly high. Regionality - celebrated, blended, bottled.”*

*“Template honoured. No passport. The chardonnay barriques emptied have to be our best; the assembled blend has to be our best. Simple really.”*

**PETER GAGO**  
**PENFOLDS CHIEF WINEMAKER**

**OVERVIEW** 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 ambition to create a white wine that would set the standard for ultra-fine Australian chardonnay. 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** Tasmania, Adelaide Hills

**WINE ANALYSIS** Alc/Vol: 13.0%, Acidity: 8.1 g/L, pH: 3.17

**MATURATION** Eight months in 100% French oak barriques (65% new)

**VINTAGE CONDITIONS** Autumn and winter rainfall were above the long-term averages in the Adelaide Hills. Rain stopped abruptly in early August with nothing more than light and infrequent showers observed throughout spring. In Tasmania, moderate spring rainfall and settled conditions led to good average yields across the region, with only isolated incidences of frost. A significant rainfall event in the Adelaide Hills in early January revitalised vineyards and gave vines a much needed boost throughout veraison. Mild days coupled with cool nights in Tasmania and the Adelaide Hills provided consistent conditions, resulting in high acid retention with even and steady sugar accumulation over the ripening phase. Harvest across most vineyards in the Adelaide Hills was compressed with the majority of the vineyards picked by the end of March.

**COLOUR** Pale straw

**NOSE** Many distractions here – much more than expressive fruits, no matter how defined or intense ... eight months in barrel on yeast lees has certainly impacted in 2015 ... scents of fresh chestnut, oatmeal and white chocolate arise unprovoked; subtle struck match/abraded shale nuances require insistent coaxing. Nashi pear and white peach fruits prevail, with stylish yet omnipresent French oak (pencil shavings/oak filings) playing a significant (supporting) role. Nothing too showy, nothing singular. Complete.

**PALATE** Many fruits, yet the most apparent (pear, red Gala apple and white fig), sitting atop a foundation of the above-mentioned supportive oak; ever so sensitive, deferential. Toasted oats and brandy snap complexities conveyed via a fine, linear and long acid backbone. A mouth-coating film of fruit and racy acidity unfolds across palate, affording great length, contributing lingering tactile impressions.

**PEAK DRINKING** Now - 2023

**LAST TASTED** August 2017

*Penfolds*