

YATTARNA

CHARDONNAY 2017

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, Tumberumba, Adelaide Hills

WINE ANALYSIS

Alc/Vol: 13%, Acidity: 7.2 g/L, pH: 3.22

MATURATION

Eight months in French oak barriques
(50% new, 32% 1-y.o., 18% seasoned)

VINTAGE CONDITIONS

Tasmania, Tumberumba and the Adelaide Hills all experienced a wet winter with cool conditions extending into early spring. With healthy soil moisture profiles, shoot thinning was necessary to control vigour and yield in some vineyards. The latter part of the growing season was also similar across all three regions, with generally mild weather extending hang time before harvest. There were few extreme weather events, with no recorded heatwaves. Quality was excellent, with strong varietal and regional characters emerging. Conditions for harvest were ideal, with excellent flavours and striking natural acidity. A memorable vintage for chardonnay.

PEAK DRINKING

2022 - 2037

LAST TASTED

June 2019

COLOUR

Very pale straw with a pale lime green rim

NOSE

An enticingly fresh and fragrant lift – a citrus edge, leaning towards lime/lime leaf in tandem with Granny Smith apple and honeydew granita.

Background complexing aromas of creamy Greek yoghurt/tzatziki and lanolin, no doubt arising from courting yeast lees for eight months in French barriques.

And, although one out of every two of these barriques is new, the impact of oak is barely noticeable – well-concealed and impeccably integrated.

PALATE

Glossy, svelte. 'Seamless' may be an oft-overused descriptor, but not with this wine. Elegant, yet profoundly powerful at the same time.

Lime and a hint of jackfruit sits well with the creamy texture.

Omnipresent acidity holds court, yet it prances across the palate so gracefully. Ditto, oak.

Wonderful length, complete. Certainly, a wine of understated power and presence.

Yes, the second glass is better than the first! Magnums please.

Indeed, the tempting palate of an awaited chardonnay release from the 2017 harvest that sits confidently alongside time-proven 2008 and 2011 Yattarna classics!

NUMBERS CAN BE EXTRAORDINARY