

# YATTARNA

Chardonnay 2018

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 clever winemaking, the style continues to evolve. Yattarna reflects Penfolds patience and continued commitment to its original goal, its very name being drawn from local indigenous 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: 7.3 g/L, pH: 3.12

## MATURATION

Eight months in French oak barriques (60% new)

## VINTAGE CONDITIONS

All three regions enjoyed a relatively wet winter and spring, setting the vines up with healthy soil moisture profiles for the ensuing growing season. Tasmania experienced clear and generally warm conditions from January onwards, with no extreme heat spells leading into harvest. The temperature only breached 35°C once in January, resulting in optimal conditions for ripening. Tumberumba had plentiful rainfall right up to December, when a dry spell set in. In February, temperatures were generally cool allowing for slow, consistent ripening. The Adelaide Hills fruit-set was slightly above average. The region experienced a warm finish to the growing season, however well-developed canopies shielded the fruit from adversity and ensured the berries ripened evenly. Harvest was an orderly affair across the three regions, with chardonnay exhibiting outstanding varietal characteristics with bracing natural acidity.

## COLOUR

Very pale straw with lime green hues

## NOSE

A pedigreed stylistic first alert – subtle flint, more rock-flint than struck-match.

A mist of limey citrus, curry leaf and hints of white peach. Quite an exotic ascent... no need to coax from glass via a vigorous swirl.

Understated spoils of cool-climate, barrel-fermented chardonnay – a lovely waxiness, whiff of cashew, and subtle creaminess. A Southern-Hemisphere reflection extolling Burgundian restraint, temperament.

## PALATE

At once, substantial flavour coupled with a textural dynamic; mouth-filling, engulfing – opens up aka mid-symphony, no instrument idle.

White stone fruits – just ripe nectarine and freshly-sliced peach, and the most subtle adornment of oak and zesty acidity.

A wonderful line struts across the mid-palate, not brazenly, yet with real purpose/destination and persistence.

Amplified innate potential; beautifully poised and defined.

More? Enough will not be enough.

## PEAK DRINKING

Now - 2033

## LAST TASTED

March 2020