



YATTARNA

2014

“Yes, it may be prudent at this stage to understate the quality of this Yattarna release... at least until learned endorsement elicits judgement. Impatiently, in the interim - one of the great Yattarna vintages!”

“At release, this 2014 Yattarna presents a difficult decision... more time required? To the cellar - not for immediate gratification! Yes, probably a wise call.”

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 a program to create a white wine that could stand alongside 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 and the 2014 celebrates Yattarna’s 20th vintage release.
GRAPE VARIETY	Chardonnay
VINEYARD REGION	Derwent Valley and Central Highlands (Tasmania), Adelaide Hills.
WINE ANALYSIS	Alc/Vol: 13.0%, Acidity: 6.8 g/L, pH: 3.17
MATURATION	Eight months in French oak barriques (70% new and 30% 1-y.o.)
VINTAGE CONDITIONS	Revitalising winter rainfalls replenished the Tasmanian and Adelaide Hills soil profiles for the start of the 2014 growing season. Tasmanian yields were reduced early in the growing season as a result of windy conditions during both flowering and fruit-set. Frost during this time also provided some challenges, but fortunately, Yattarna vineyards were largely spared. The ripening period in both regions was characterised by cool to mild conditions resulting in a later harvest. While the Adelaide Hills region experienced a significant rainfall event in mid-February, this had minimal impact. Due to the extended length of the growing season, fruit from both regions was able to reach full phenolic maturity with crisp acid retention, flavour and structure.
COLOUR	White gold with green hues
NOSE	At time of writing, somewhat restrained – white florals attempting to unfurl. Needs time! An aromatic mosaic of white stone-fruit, mandarin blossom, peach nectar and wild thyme. A lees-derived savoury/nougat edge, with a suggestion of white chocolate praline lurking in the background. Fresh sea-spray and a wet chalk/limestone mineral ‘dampness’ hesitantly attest to cool-climate sourcing, or soils, or lees management, or...? Perhaps all of the above?
PALATE	Fruit delivers flavours of white peach and lemon pith. And what of the oak/lees? More than likely manifested by way of cashew/sesame and chickpea creaminess. Wonderfully clean and tight... pencil shavings/graphite oak woven around a frame of slatey, wet stone acidity. Noted that this wine is currently shackled by the same phenolics that may shield an optimal appreciation for some time yet!
PEAK DRINKING	2018 - 2027
LAST TASTED	June 2016