



# Yattarna Chardonnay

2006

Launched in 1998 with the 1995 vintage, Penfolds Yattarna Chardonnay is the result of one of the most comprehensive, focussed and highly publicised wine development projects ever conducted in Australia. The aspiration and independence of mind across generations of Penfolds winemaking inspired the winery to embark on a program to create a white wine that would one day rival the standards of Penfolds Grange.

Selectively sourcing only the very best Chardonnay fruit from cool-climate regions, coupled with sensitive and enlightened 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.

*"The 2006 Yattarna holds true to its Aboriginal name - gradually & impressively opening up in the glass, maturing with time in the cellar - with patience."*

*Peter Gago - Penfolds Chief Winemaker*



VINEYARD REGION	Tasmania, Adelaide Hills, Henty
VINTAGE CONDITIONS	Mild and even conditions dominated throughout spring and summer. Very even daytime temperatures throughout the ripening period lead to an earlier than normal harvest date. The mild and dry season allowed the fruit to ripen fully with no disease pressure, producing Chardonnay fruit of exceptional quality across Tasmania, Adelaide Hills and Henty.
GRAPE VARIETY	Chardonnay
MATURATION	Barrel fermented & matured for nine months on lees in French oak barriques - 45% new, with the remainder in one & two year old oak. 100% Malolactic fermentation; bottled unfiltered.
WINE ANALYSIS	Alc/Vol: 13.0% Acidity: 6.60g/L pH: 3.21
LAST TASTED	January 2009
PEAK DRINKING	Rewards of Patience - Sixth Edition: To 2015.
FOOD MATCHES	A classic Italian veal recipe - Vitello tonnato.

COLOUR

NOSE

PALATE

## Winemaker comments by Peter Gago - PENFOLDS Chief Winemaker

Very pale straw with green hues.

Enticing bakery notes of oven-fresh almond biscotti, lemon creme brulee and lemon curd are apparent, with some white peach and unobtrusive struck match flintiness lingering amongst gently integrated toasty oak.

A tight and restrained palate suggests time will see this wine evolve. Citrus fruits to the fore, yet there are complexities that can be coaxed out of the glass, courting admirable finesse and elegance.

Integrated French oak is creamy and not at all overt, with structural components in balance. The finish is long with lovely mouth watering acidity, providing texture and drinking satisfaction.