



Launched in 1998 with the 1995 vintage, Penfolds Yattarna Chardonnay 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 winery to embark on a program to create a white wine that stands alongside 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.

## REWARDS OF PATIENCE SEVENTH EDITION – TASTING NOTES

### YATTARNA 1995 – 2012

#### 1995 BIN 144 YATTARNA CHARDONNAY

The first release of Yattarna. Dubbed ‘White Grange’, it won a Trophy at the Sydney Wine Show and its release created the biggest story in Australian wine media history. It’s a curio now. Adelaide Hills, McLaren Vale. The formative 1996–1999 vintages are mostly past.

*Drinking Window: Past*



## 2000 BIN 144 YATTARNA CHARDONNAY

Medium-deep straw gold. Intense lemon curd, verbena, nougat aromas with some amontillado notes. Much fresher than 2000 Bin 00A. Lemon curd, marzipan flavours with some creamy, nougat, caramel complexity, chalky, loose-knit textures and mineral acidity. Advanced in age but still drinking well for now. Drink very soon.

68.5% Tumbarumba, 31.5% Adelaide Hills. 13% new French oak.

Drinking Window: Now

## 2001 BIN 144 YATTARNA CHARDONNAY

Pale-medium straw gold. Developed, brassy, lemon peel, stewed pear aromas with silage and malt nuances. Tight lemon curd, vanilla flavours, concentrated acidity and chalky, al dente/hard textures. Finishes chalky and minerally with persistent fruit complexity. Tobacco notes suggestive of old age. Drink now. 13.5% alcohol.

83% Tumbarumba, 17% Piccadilly (Adelaide Hills). 60% new French oak.

Drinking Window: Now

## 2002 BIN 144 YATTARNA CHARDONNAY

Medium straw-gold. Intense lime, grapefruit, herb garden, camomile, pineapple, tropical fruit aromas. Well-concentrated pure pineapple, grapefruit flavours with some savoury, nougat, grilled nut, vanilla oak nuances. Chalky textures with plenty of mineral acidity. It still has vinosity, freshness and drive but drink soon. 13.5% alcohol.

76% Adelaide Hills, 24% Tumbarumba. 55% new French oak.

Drinking Window: Now



### 2003 BIN 144 YATTARNA CHARDONNAY

Pale straw-gold. Lemon, roasted hazelnut, tonic water aromas. A soft creamy wine, quite supple and smooth with lemon curd, hazelnut flavours and fine mineral acidity. Finishes minerally with plenty of flavour length. Best to drink soon. 13.5% alcohol.

100% Adelaide Hills. 69% new French oak.

Drinking Window: Now

### 2004 BIN 144 YATTARNA CHARDONNAY

Pale medium straw. Intense fragrant, herb garden, lemon, flinty, fino aromas. Fleshy, lemon, tropical fruit flavours with a creamy texture and underlying savoury, grilled nut notes, chalky/minerally textures and lovely prolonged linear acidity. A very seductive wine at the zenith of its life. Drink soon. 13.5% alcohol.

92% Henty (Victoria), 8% Piccadilly (Adelaide Hills). 100% French oak barriques but none of it new.

Drinking Window: Now ••• 2015

### 2005 BIN 144 YATTARNA CHARDONNAY

Pale straw, yellow. Intense pear skin, white peach, flinty aromas. Precise, very buoyant and generous with concentrated pear skin, white peach, apricot flavours, plenty of flinty, amontillado notes, underlying savoury oak nuances and fine mineral/spring-water-like acidity. Finishes long and tangy with a slight al dente grip. A really delicious wine with a youthful tightness of structure. Has completely outperformed expectations. Another four or five years at least. Outstanding vintage. 13.5% alcohol.

100% Adelaide Hills. 55% new French oak.

Drinking Window: Now ••• 2015



## 2006 BIN 144 YATTARNA CHARDONNAY

Pale yellow. Fresh grapefruit, yoghurt, cashew nut aromas with some flinty, chalky notes. A leaner style with grapefruit, lemon curd, cashew nut flavours, underlying vanilla, toasty notes, al dente texture and fine persistent, but marked acidity. Tonic water, bitter lemon notes at the finish. A mouth-watering wine with excellent fruit complexity, freshness and balance. Drink soon.

37% Derwent (Tasmania), 36% Adelaide Hills, 27% Henty (Victoria). 45% new French oak.

Drinking Window: Now ••• 2018

## 2007 BIN 144 YATTARNA CHARDONNAY

Pale yellow. Fragrant camomile, honeysuckle, waxy, lemon aromas with biscuity nuances. Upfront, generous creamy lemon curd, pear, peach flavours, subtle herb garden notes, fine chalky, touch grippy textures and underlying biscuity oak characters. Finishes chalky firm with plenty of sweet fruit follow through. A well-balanced wine with understated power and grace. Drink soon, though.

49% Derwent River (Tasmania), 37% Adelaide Hills, 14% Henty (Victoria). 35% new French oak.

Drinking Window: Now ••• 2015



## 2008 BIN 144 YATTARNA CHARDONNAY

Pale yellow gold. Wonderfully complex, fresh and fragrant, flinty, brine, grapefruit, lime, camomile aromas. Beautifully focused, tight and linear with plenty of energy and richness. Grapefruit, camomile, flinty, matchstick flavours and underlying savoury oak. Finishes chalky, dry and incredibly long. A sublime wine with superb vinosity, volume and minerally persistency. Drink now or keep for a while.

89% Derwent River (Tasmania), 11% Adelaide Hills. 49% new French oak.

Drinking Window: Now ••• 2020

## 2009 BIN 144 YATTARNA CHARDONNAY

Pale yellow-gold. Classic lemon, grapefruit, grilled nuts, yeasty aromas with underlying savoury oak. Wellconcentrated grapefruit, grilled nut, yeasty flavours with fine cutting mineral acidity. Quite tightly structured but developing fruit complexity and creamy richness. Finishes chalky, minerally and long. Lovely to drink now but also has future potential.

51% Derwent River (Tasmania), 44% Henty (Victoria), 5% Adelaide Hills. 40% new French oak.

Drinking Window: Now ••• 2018

## 2010 BIN 144 YATTARNA CHARDONNAY

Pale yellow-gold. Fragrant camomile, quartz-like, lemon, herb aromas with matchstick, savoury notes. Quite restrained and lean, but vivacious and precise with delicate camomile, quartz, lemon flavours and striking, mouth-watering acidity. Finishes crisp and persistent. Superb underlying power and percussion. This really needs a few years to build composure, richness and volume. Undoubtedly a great vintage with superb potential.

96% Tasmania, 4% Adelaide Hills. 57% new French oak.

Drinking Window: 2015 ••• 2025



## 2011 BIN 144 YATTARNA CHARDONNAY

Pale colour. Lovely intense white peach, pear, grapefruit, camomile aromas with flinty, grilled almond notes. Crisp and vibrant on the palate with beautiful white peach, lemon curd, pear, flinty flavours, some yeasty complexity, superb mid-palate richness and crunchy, long, penetrating acidity. Wonderful line and length. An impressive result from a difficult year. Tasted in Sydney 2013.

95% Derwent Valley (Tasmania), 5% Adelaide Hills. 64% new French oak, 36% one-year-old barriques.

Drinking Window: Now ••• 2020

## 2012 BIN 144 YATTARNA CHARDONNAY

Pale colour. Fresh lime, apricot, verbena, vanilla aromas with flinty, matchstick notes. Concentrated lime, lemon curd, apricot, white peach fruit, underlying vanilla, grilled nut notes and plenty of creamy richness. The flavours are carried across the palate by long indelible acidity. A superbly balanced and expressive wine that will further develop in bottle. Tasted in Sydney 2013.

38% Derwent Valley (Tasmania), 37% Henty (Victoria), 25% Adelaide Hills. 45% new French oak, 55% one-year-old barriques.

Drinking Window: 2015 ••• 2025

