



Penfolds®

YATTARNA CHARDONNAY

2009

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 could 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.

PETER GAGO, PENFOLDS CHIEF WINEMAKER:

“Never assertive, quietly confident, the 2009 Yattarna is the complete package—Minerality pre-supposed; Balance, texture and longevity aspired.”

“2009 Yattarna is a wonderful follow-on from the 2008. More purity, more linearity, more Yattarna likeness”

(Kym Schroeter, Senior White Winemaker)



COLOUR

Shimmering pale straw. A barrel-fermented Chardonnay?!

NOSE

As befits its Southern cool-climate birthright (Victoria and Tasmania), tell-tale notes of grapefruit, lemon/lime citrus immediately ascend.

And yet, there is much more to this cuvée—fragrant jasmine florals, kiwi fruit and white stone-fruits—an instant reminder that the Adelaide Hills (albeit at 5%) still wants to be noticed!

PALATE

The modern-day Yattarna palate blueprint is well covered—tight and fine, linear and defined. A mesh of lemon and lime fruits fused with a smattering of brioche and a roasted nuttiness. A decant or vigorous swirl in the glass reveals sensitive use of stylish French oak and bâtonnage artefact... a suggestion of nougat, and a flash of lanolin. Temptation awaits. Whilst immediately inviting and eminently drinkable... counter-balanced by latent charm and the yet-to-be revealed complexities that only time in bottle can deliver...

VINEYARD REGIONS

Derwent Valley—Tasmania, Henty—Victoria and Adelaide Hills—South Australia.

VINTAGE CONDITIONS

A dry spring in Tasmania meant that low soil moisture preceded fruit set, also coinciding with cloudy, cool conditions. A vintage that was focussed on quality rather than quantity as a result. Cool conditions continued until the end of January and contributed to a delayed onset of vintage. Record high temperatures suddenly took over for several days at the end of January, however developed canopies kept fruit protected. Henty shared the cool and dry winter conditions experienced in the Derwent Valley and the January hot spell occurred prior to veraison and was moderated by coastal breezes.

GRAPE VARIETY

Chardonnay.

MATURATION

Matured for Nine months in French oak barriques, 40% new, 60% one year old.

WINE ANALYSIS

Alc/Vol: 12.7% Acidity: 6.87g/L pH: 3.17

LAST TASTED

March 2011

PEAK DRINKING

2014–2045

FOOD MATCHES

King Island Queen scallops, house cured pork cheek, witlof and walnuts (Magill Estate Restaurant).