

Penfolds

Yattarna Chardonnay

2001

Launched in 1998 with the 1995 vintage, Penfolds Yattarna Chardonnay was the result of one of the most comprehensive and highly publicised wine development programs ever conducted in Australia. The aspiration and independence of mind that the late Max Schubert brought to Penfolds' winemaking philosophy inspired the winery to embark on the project of creating a white wine that would one day rival the standards of Penfolds Grange. Yattarna reflects Penfolds' patience and continued commitment to this goal, its very name being drawn from the Aboriginal, meaning "little by little, gradually". Each vintage provides the opportunity to further raise the quality horizon.



VINEYARD REGION	
VINTAGE CONDITIONS	No region in the Eastern States entirely escaped the effects of the January heat, but Tumbarumba, in the cool of the Snowy Mountains foothills, managed better than most. The season had started with good winter and spring rain and there was warm weather to encourage a good fruit set. Similar vintage conditions in the Adelaide Hills also produced elegant, flavourful chardonnay.
GRAPE VARIETY	Chardonnay
MATURATION	The wine underwent 100% malolactic fermentation in barrel, and was matured for eight months on yeast lees in 60% new French oak, and 40% in one year old French oak barriques. The wine was bottled unfi
WINE ANALYSIS	Alc/Vol: 13.5% Acidity: 6.20g/L pH: 3.46
LAST TASTED	2003-09-23
PEAK DRINKING	2005 - 2012
FOOD MATCHES	Chicken, Pork, Seafood

Winemaker comments by
Peter Gago - Penfolds Chief
Winemaker

COLOUR

Sun-drenched hay.

NOSE

Aromas of ripe apple and lemon are complemented by nutty, spicy characters. This seamless integration of intense fruit and oak affords the nose beguiling complexity.

PALATE

A multi-layered palate shows intense fruit, lemon curd and pear flavours interwoven with fresh cashew nut-like oak. A creamy mouthfeel balanced by natural acidity, brings harmony to the flavours, and completes the wine. An evolving wine style that highlight