



Yattarna Chardonnay

2000

In the long-established Penfolds tradition of striving for excellence in all its endeavours, chief winemaker John Duval in the 1990's tasked his winery team with exploring the possibilities of creating a white wine that would one day rival the standards that Penfolds Grange sets for our reds. Yattarna reflects Penfolds' patience and continued commitment to this goal, its very name being drawn from the Aboriginal meaning "little by little, gradually" and each vintage providing the opportunity to further raise the quality horizon.



VINEYARD REGION	
VINTAGE CONDITIONS	Cool and dry conditions in the already cool-climate regions of Tumberumba and the Adelaide Hills led to a low yielding crop with excellent aromatics, finesse and soft acidity. Cool-climate Chardonnay from the 2000 vintage will be remembered for its refined character and extended ageing potential.
GRAPE VARIETY	Chardonnay
MATURATION	100% barrel fermentation followed by 9 months maturation in new and one-year-old French oak barriques.
WINE ANALYSIS	Alc/Vol: 13.0% Acidity: 6.50g/L pH: 3.28
LAST TASTED	2003-02-15
PEAK DRINKING	Now - 2015
FOOD MATCHES	Chicken, Pork, Seafood

Winemaker comments by Peter Gago - Penfolds Chief Winemaker

COLOUR

Light straw with pale yellow hues.

NOSE

Aromas of new season peach and freshly cut apple are complemented by fresh grapefruit and dried lychee. The powerful fruit is in harmony with an array of spicy characters partially derived from high-quality French oak.

PALATE

Fresh stone fruits, with an intense lime and lemon edge, overlaying a subtle struck match character. Balanced acidity complements the creamy textured mid palate. The oak and fruit are tightly bound, revealing layered complexities, a lovely mouthfeel and i