



# YATTARNA

2010

Peter Gago, Penfolds Chief Winemaker:

*“The 2010 Yattarna has stridently returned to Tasmania. Nothing stands still... what will next year’s evolution deliver?”*

Kym Schroeter, Penfolds Senior White Winemaker:

*“Benchmark Yattarna—wonderful flavour and length. A suitably modern Australian Chardonnay.”*

**L**aunched 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.

## COLOUR

Very pale, white gold.

## NOSE

Fragrant lemon blossom and white stonefruits, noticeably white peach. Cashew nut, nougat and subtle exotic oak spice lend remarkable complexity whilst retaining elegance and purity with just a faint scent of gun flint.

## PALATE

Trademark Yattarna—Purity/Linearity/Elegance!  
Lemon scent and white peach with nuances of nougat surrounded by a slatey, minerally acid giving wonderful structure and length of flavour.

**VINEYARD REGIONS** Tasmania, Adelaide Hills.

**VINTAGE CONDITIONS** Following two very dry vintages, good winter and spring rains saturated the soil profile and set the vines up for a season of strong, healthy growth and moderate yields. Regular rainfall continued throughout the season, creating benign conditions for vine growth and ideal conditions for ripening. At the same time, consistently warm days and mild nights ensured 2010 was one of the warmest vintages on record, albeit one free of adverse extreme heat events. Harvest started early and proceeded rapidly and very smoothly.

**GRAPE VARIETY** Chardonnay.

**MATURATION** Matured for eight months in new French oak (57%) and seasoned French oak barriques (43%).

**WINE ANALYSIS** Alc/Vol: 13%, Acidity: 5.9g/L, pH: 3.15.

**LAST TASTED** February 2013.

**PEAK DRINKING** 2013 – 2017.

**FOOD MATCH** Mulloway, sunrise lime, lemon aspen, lemon myrtle blossom and purslane.