



# Yattarna Chardonnay

1997

Named using an Aboriginal word meaning 'little by little' or 'gradually', Yattarna Chardonnay is PENFOLDS flagship white wine. It was the result of a six-year development program which began in 1992 when the PENFOLDS winemaking team was given an open brief to create a white wine with the quality and aging potential to stand alongside Grange.

The wine's inaugural 1995 vintage, launched in April 1998, was the most eagerly awaited wine release in Australian history.



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|--------------------|---|
| VINEYARD REGION    | Adelaide Hills in South Australia and Drumburg in Victoria.   |
| VINTAGE CONDITIONS | A cool summer - and delayed ripening - was followed by warm weather in late March and April. Winter rainfall had been excellent in most districts and good rains continued into September and past bud-burst. |
| GRAPE VARIETY      | Chardonnay  |
| MATURATION         | This wine was matured for ten months in 100 per cent new French oak barriques. Contact with yeast lees.   |
| WINE ANALYSIS      | Alc/Vol: 13%<br>Acidity: 6.50g/L<br>pH: 3.28  |
| LAST TASTED        | 1-Sep-1999  |
| PEAK DRINKING      | Now - 2004  |
| FOOD MATCHES       | Chicken, Pork   |

## Winemaker comments by John Duval

### COLOUR

Pale straw with brilliant green hues.

### NOSE

Lifted lemon and citrus aromas integrate with toasted malt and butterscotch. Subtle hints of delicate oak add to the complexity.

### PALATE

Excellent integration of lean citrus and nectarine fruit characters together with pleasant gun smoke and malt flavours. The finish is soft yet crisp, leaving a pleasant creamy and velvety aftertaste.