



Yattarna Chardonnay

2005

Launched in 1998 with the 1995 vintage, PENFOLDS Yattarna Chardonnay is 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 the PENFOLDS winemaking philosophy inspired the winery to embark on a project to create 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 language, meaning 'little by little, gradually'. Each vintage provides the opportunity to further raise the quality bar.



VINEYARD REGION	Adelaide Hills
VINTAGE CONDITIONS	The 2005 vintage in the Adelaide Hills experienced favourable seasonal conditions - particularly mild temperatures, with few sustained hot periods, and moderate and generally well timed rainfall. This resulted in good quality and steady ripening of fruit, with full varietal characters being developed.
GRAPE VARIETY	Chardonnay
MATURATION	This wine was matured for nine months in new (55%) and one and two year old French oak.
WINE ANALYSIS	Alc/Vol: 13.30% Acidity: 6.60g/L pH: 3.21
LAST TASTED	7.11.2007
PEAK DRINKING	Now to 2020
FOOD MATCHES	Ideal with kingfish carpaccio.

Winemaker comments by Peter Gago - PENFOLDS Chief Winemaker

COLOUR

Pale white with youthful green hues - a sensational colour for a three year old, belying its true age.

NOSE

The nose shows intense lifted aromas of oyster shell, melon, cumquat blossom with a subtle, cheesy nougat, almond slake complexity.

PALATE

The palate is deceptively substantial! The layered complexity is finely balanced with mineral and slate flavours. Intense quince, loquat and grapefruit flavours and mouth-watering acidity are balanced by chalky phenolics.