



2008 Yattarna Chardonnay

Launched in 1998 with the 1995 vintage, Penfolds Yattarna Chardonnay is the result of one of the most comprehensive, focussed and highly publicised wine development projects ever conducted in Australia. The aspiration and independence of mind across generations of Penfolds winemaking inspired the winery to embark on a program to create a white wine that could one day rival 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.

"This Yattarna release, our fourteenth, adds to the credibility of this vintage across Tasmania, and the Adelaide Hills. Only our best fruit, from our best barriques for our best white!" - P.Gago, April 2011



VINEYARD REGION	Tasmania and Adelaide Hills
VINTAGE CONDITIONS	It was a long, cool and even growing season. After the low yielding year in 2007 as a result of frosts, the vines pushed out a large crop that was managed to the highest quality. A few warm days (30-35 degrees celcius) however, otherwise consistently even. The South of the state is typically dryer than the North and no unseasonable rain occurred.
GRAPE VARIETY	Chardonnay (100%)
MATURATION	9 months in French oak barriques, 49% new
WINE ANALYSIS	Alc/Vol: 13.3% Acidity: 6.5g/L pH: 3.03
LAST TASTED	January 2011.
PEAK DRINKING	2012 to 2020
FOOD MATCHES	Kangaroo Island Marron, samphire, young shoots, peas and organic honey.
Magill Estate Restaurant Summer Menu 2011	

COLOUR

NOSE

PALATE

Winemaker comments by **Peter Gago, Penfolds Chief Winemaker**

White gold with green hue.

At once, classically-defined Yattarna - restrained, not trying too hard!

Lemony citrus, lemon curd and spring flowers - jasmine and frangipani await patiently, ready to unfurl more naturally with time in bottle, or perhaps to be coaxed with a decant.

Further scrutiny reveals complexing aromas of nougat, cashew nut and cinnamon-stick spice - no doubt arising from yeast lees battonage in tandem with nine months in new and used French oak barriques.

Yellow peach, fig and creamy custard apple flavours intricately woven in and around a textural palate, one which displays a wonderful purity of flavour and natural acid linearity akin to wet river stone.

Oak in unison, profound length.