



# Yattarna Chardonnay

1995

The evolution of Penfolds Yattarna Chardonnay is the result of one of the most comprehensive, and highly publicised wine development programmes ever conducted in Australia. The aspiration and independence of mind that the late Max Schubert brought to Penfolds' winemaking philosophy inspired the winery to embark on the project of creating a white wine that would one day rival the standards of Penfolds Grange. Starting in 1992 and spanning six vintages, the winemakers carefully developed more than one hundred trial wines. Further in keeping with the Penfolds tradition of producing wines to a renowned consistency of style, these were narrowed down to eight finished blends. The wines were painstakingly refined and assessed in order to reach a style and standard that Penfolds felt would represent their best possible endeavour in white wine making. The name Yattarna is an Aboriginal word meaning 'little by little, gradually'. Yattarna reflects Penfolds' patience and commitment to creating this, our finest white wine, in the tradition of Grange.



VINEYARD REGION	
VINTAGE CONDITIONS	
GRAPE VARIETY	Chardonnay
MATURATION	100% barrel fermented and matured in new French oak barriques, on lees, for 10 months. This wine has undergone 100% malolactic fermentation.
WINE ANALYSIS	Alc/Vol: 13% Acidity: 6.70g/L pH: 3.37
LAST TASTED	1999-09-01
PEAK DRINKING	Now - 2003
FOOD MATCHES	Chicken, Pork

## Winemaker comments by Phillip John

### COLOUR

Vibrant straw in colour with green hues.

### NOSE

The bouquet shows melon and fig fruit aromas along with butterscotch-like, barrel fermentation characters and subtle, nutty oak.

### PALATE

The palate is voluptuously rich with layers of intense, ripe Chardonnay flavours. Quince, fig and cantaloupe nuances coat the tongue and are complexed by spicy, cinnamon-like oak. A vibrant backbone of acidity is a feature of the wine, helping to balance