



YATTARNA CHARDONNAY

2013

*“Layers of flavour, structurally profound, complex, sculptured phenolics, built to age...
A classic red? No, Yattarna.”*

PETER GAGO
PENFOLDS CHIEF WINEMAKER

OVERVIEW Launched in 1998 with the 1995 vintage, Yattarna 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 Grange. Selectively sourcing only the very best Chardonnay fruit from cool-climate regions, coupled with sensitive 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.

GRAPE VARIETY Chardonnay

VINEYARD REGION Coal Valley & Derwent Valley (Tasmania), Adelaide Hills

WINE ANALYSIS Alc/Vol: 12.5%, Acidity: 7.0 g/L, pH: 3.17

MATURATION Eight months in French oak barriques (62% new and 38% 1-y.o.)

VINTAGE CONDITIONS A warm growing season occurred in Southern Tasmania in 2013. Healthy winter rainfall and warm spring-time temperatures guaranteed good fruit-set. Welcome winter rains were a consistent theme for the Adelaide Hills, however windy conditions weren't ideal for set and yields were consequently affected. Dry and warm conditions throughout Tasmania followed through to the New Year, keeping disease pressures at bay and provided consistent ripening weather to ensure concentrated flavour development right through to a slightly earlier March harvest. The combination of low crops and mild conditions in the Adelaide Hills during ripening promoted quality via impressive varietal fruit characters and a heightened intensity of flavour and natural acidity – hallmarks of the vintage.

COLOUR Very pale straw with lime green hues

NOSE Initial slate and wet stone, with nuances of lightly roasted nuts – almond. Subtle hints of citrus, shrouded by nectarine and nashi pear fruits. Not politic to mention a suggestion of fruity conserve? What then of nectarine varennye?!

PALATE A wine that, given time in the glass, transforms with air. Indeed, a decant mandated – to unfurl the myriad of layered complexities hidden beneath. Along with a spiced multi-citrus compoté, lurks an acidity that is not immediately apparent – but it's there; covert, balanced! Unfined, yet sporting a finessed phenolic presence. Impressive length, depth and weight.

PEAK DRINKING Now – 2022

LAST TASTED July 2015