

# YATTARNA

## CHARDONNAY 2019



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 ambition to create a white wine that would set the standard for ultra-fine Australian chardonnay. Selectively sourcing only the very best chardonnay fruit from cool-climate regions, coupled with clever winemaking, the style continues to evolve. Yattarna reflects Penfolds patience and continued commitment to its original goal, its very name being drawn from local indigenous language, meaning 'little by little, gradually'. Each vintage provides the opportunity to further raise the quality bar.

### GRAPE VARIETY

Chardonnay

### VINEYARD REGION

Tasmania, Tumberumba, Adelaide Hills

### WINE ANALYSIS

Alc/Vol: 12.5%, Acidity: 7.1 g/L, pH: 3.21

### MATURATION

Eight months in French oak barriques (55% new, 45% 1-y.o.)

### VINTAGE CONDITIONS

Tasmania's total rainfall for the growing season was close to the long-term average. Although summer was one of the warmest on record, there were no extreme temperatures. A shower or two in February provided some respite from the heat and freshened up the vine canopies. Cooler conditions towards harvest allowed for excellent acid retention and tremendous flavour development. Tumberumba experienced a mostly warm and dry vintage. By carefully managed irrigation and canopy management grape quality was considered outstanding, albeit with smaller yields than average. Conditions favoured wines with bright fruit and excellent acidity. Adelaide Hills rainfall was well below-average during the growing season, however good falls in June and August ensured optimal soil moisture levels for budburst. Summer was generally hot, with two heatwaves in January mitigated by cooler spells in-between. The growing season finished well, with mild conditions leading into vintage. An excellent vintage for chardonnay, with strong varietal character and good natural acidity.

### COLOUR

Very pale, vibrant, glistening straw with green hues

### NOSE

An immediate assertion of its cool-climate birthright - mineral, wet-stone flint and bath salts.

Radiant fruits concord - notably grapefruit, Meyer lemon and Beurre Bosc pear aromas hold court.

These fruits conspire with lees and oak to induce flashes of torched meringue, crème brûlée, roasted hazelnut and tahini.

Majestic, yet not too ostentatious.

### PALATE

Confidently powerful and complex, yet still beguiling graced with florals.

Layered and textural:

- A salivating lattice construct, compliments of graphite phenolics and acidity, dimensionally empowering the wine (and no doubt its longevity).
- Oak present yet quietly conceding its supportive role to the same powerful fruits aromatically noted above.

Possessing quite a palate 'presence' - primarily a tension between power and finesse. An endearing purity, formidable length.

Needs time.

### PEAK DRINKING

2023 - 2039

### LAST TASTED

March 2021