

# YATTARNA

CHARDONNAY 2020



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, Adelaide Hills

## WINE ANALYSIS

Alc/Vol: 12.5%, Acidity: 7.05 g/L, pH: 3.05

## MATURATION

Eight months in French oak barriques (86% new, 14% 1-y.o.)

## VINTAGE CONDITIONS

Tasmania enjoyed above-average rainfall across the growing season, dominated by a wetter than average February, March and April. The White Hills vineyard near Launceston recorded their highest total April rainfall in 20 years. September and November were cooler than average, driven by lower minimum temperatures, with only two days above 35°C recorded in January. Harvest was delayed by cool conditions and intermittent rain. Overall yields were good, and the quality was excellent. The Adelaide Hills experienced an extended dry season. A normal and even budburst occurred in early September 2019 in cool, dry conditions. October was warmer, encouraging vines to accelerate their growth, however a cool November slowed vine phenology and canopy development. The region was hit by devastating fires in December with significant loss of vines. Decent rainfall towards the end of January reduced vine stress just before veraison. Autumn arrived early with long sunny days and cool nights, perfect for finishing off ripening. An orderly vintage produced some outstanding parcels of chardonnay.

## COLOUR

Pale white gold/light straw

## NOSE

Pronounced, complex flint/cordite with underlying citrus notes: grapefruit pith, lemon zest/lemon granita.

Toasted brioche, almond biscotti and cashew provide aromatic allure.

There is a lovely chariness to the oak, well-integrated into the fruit. Playing a supporting role rather than appearing to be an overtly dominant feature.

Subtle hints of briny oyster shell and fresh sea spray reinforce the cool-climate fruit sourcing.

## PALATE

At the core lies bright citrus fruits, with grapefruit and waxy lemon rind leading the way.

There is a purity of fruit on the palate, very flavoursome, varietally correct. Mouth-watering acid provides a lingering finish.

Creamy phenolics point to the perfect integration of fruit and high-quality French oak.

Perhaps a more complex Yattarna upon release than in previous years. There is a wonderful dichotomy between the complexity displayed on the nose and the absolute purity of fruit on the palate. A very complete wine.

## PEAK DRINKING

2024 – 2040

## LAST TASTED

May 2022