

“Put simply – Yattarna is at the top of its game in vintage 2011. Patience will be rewarded!”

PETER GAGO
PENFOLDS CHIEF WINEMAKER



YATTARNA CHARDONNAY

2011

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 the standard of 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.
GRAPE VARIETY	Chardonnay.
VINEYARD REGION	Tasmania, Adelaide Hills.
WINE ANALYSIS	Alc/Vol: 13.0%, Acidity: 6.7 g/L, pH: 3.15.
MATURATION	100% French oak barriques (64% new).
VINTAGE CONDITIONS	Tasmania for the most part enjoyed very favourable growing conditions with very little frost incidence or disease – ensuring good crop levels and pristine fruit quality at harvest. A great vintage for Tasmanian Chardonnay! In the Adelaide Hills, the 2011 vintage was characterised by plentiful rains during spring taking dam capacities near to or 100% full. However lower than average temperatures and abundant rainfall during the growing season, veraison and harvest, produced a vintage that challenged both winemakers and viticulturists alike. A small parcel of exceptional Chardonnay was sourced from the Adelaide Hills to compliment the majority Tasmanian component in the 2011 blend.
COLOUR	Pale straw.
NOSE	Key words here – restraint, purity. Demands a decant! With aeration, released aromas of pink grapefruit, lemony citrus and white peach are interwoven with stylish French oak nuances of graphite/pencil shaving. Shades of rock flint add intrigue to this impressively crafted wine – a wine requiring little persuasion to taste.
PALATE	A seamless, stylish, structure with all parts in harmony! Pink grapefruit, lemon curd, almond biscotti amidst refined chalky acid – invoking linearity and leading to a svelte and silken finish with remarkable length. Powerful, yet exhibiting finesse and grace! How will this vintage of Yattarna measure up to other stellar vintages? Your call, but don’t think too hard, just enjoy!
PEAK DRINKING	2015 – 2020.
LAST TASTED	November 2013.