



YATTARNA CHARDONNAY

2012

“A Yattarna that returns to three of its tried and proven regional sources, each asserting its right to remain in the blend... this struggle just that little bit harder every year. High stakes indeed”

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 the standards of 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	Derwent Valley and Coal Valley (Tasmania), Henty (Victoria), Adelaide Hills.
WINE ANALYSIS	Alc/Vol: 13.2%, Acidity: 7.0g/L, pH: 3.21
MATURATION	8 months in French oak barriques (45% new and 55% 1-y.o.)
VINTAGE CONDITIONS	<p>Derwent Valley and Coal Valley: A warmer than average growing season overall, with some localised spring frosts in parts of the Coal Valley. Wet weather during flowering impacted fruit-set with resulting low yields. A warm and dry summer, in combination with the low yields, led to an early and compressed harvest. A dry finish to the season afforded ideal ripening conditions with little or no disease pressure.</p> <p>Henty: 2012 was a cool season with mild growing conditions and optimal conditions for flowering following a very wet winter. After a flush of summer from a warm dry January the grapes ripened in cool but relatively dry conditions. Delicate flavours and linear acid structures were enhanced by the cool, mild ripening conditions.</p> <p>Adelaide Hills: The 2012 vintage produced above-average rainfalls throughout the growing season with a mild-to-warm summer. During the ripening period, optimum temperatures prevailed right through to harvest. This, along with lower than average crops and great canopy growth gave way to optimal flavour development in what is deemed an exceptional white vintage.</p>
COLOUR	Pale straw with lime green hues
NOSE	Upon pouring - an instant propulsion of assorted fruits escape from the glass. White peach, grapefruit, Nashi pear and lemongrass with a piquant sprinkle of lemon/lime drops. A (French) oak derived nuttiness laced with a subtle splash of molten hazelnut/almond praline. Engaging, tempting.
PALATE	Immediately complex...the sum of many parts. Iced tea, barley water, grapefruit...and linearity induced via acidity and non-fined natural phenolics. Crunchy fresh unsalted nuts – cashew and almonds/almond meal in cohorts with a creamy/natural yogurt unctiousness. Impressive length and depth of flavour.
PEAK DRINKING	2015 – 2024
LAST TASTED	July 2014