

PENFOLDS YATTARNA
BIN 144 CHARDONNAY



“This is a top class Chardonnay with all the style and finesse of a Grand Cru Burgundy.” – CH’NG POH TIONG



OVERVIEW: When first produced in 1995, Penfolds Yattarna attracted great interest from Australian wine drinkers and the media, winning front page news. The wine adds a new chapter to Penfolds’ history, as Yattarna is the end product of Penfolds flagship white wine project, which the media termed the ‘White Grange’ Project.

For several years Penfolds had been interested in making a high quality white wine that would be a counterpart to Penfolds Grange, Australia’s most famous red wine. The research and development of this wine was reminiscent of the experimental red winemaking climate of the 1950s and 1960s. The Reserve Bin A Series was one spin-off of this project. The high expectations of wine drinkers and the wine press made for a long period of trial and error.

The name, Yattarna, is a local indigenous word meaning ‘little by little’ or ‘gradually’, reflecting the overall time and refinement required before Penfolds felt ready to release the wine to a highly expectant and critical wine market. Indeed, the Bin number – 144 – is derived from the total number of wine trials undertaken in the wine’s development!

The great success of a 1995 Adelaide Hills/McLaren Vale Chardonnay at the Sydney Wine Show convinced Penfolds that a multi-regional blend was the way forward. It embraced the Penfolds philosophy of house style and a non-compromising approach to winemaking. The style has evolved further since its first release, as winemakers seek to refine and perfect Yattarna Chardonnay. Almost every element of winemaking practice has been fine-tuned. Improvements in vineyard management, batch harvesting and initial classification have led to a heightened level of fruit quality at vintage time.

Unconstrained, Penfolds is able to source fruit from the Adelaide Hills and the cooler sites of South Australia as well as from the high altitude vineyard of Tumbarumba in New South Wales and Henty in the far south of Victoria. Penfolds may also soon begin sourcing cool climate fruit from the island state, Tasmania.

Winemakers are looking for specific ripe fruit characteristics, usually well-concentrated grapes which possess an apple/white peach/melon flavour profile and natural, mineral acidity.

PENFOLDS YATTARNA BIN 144 CHARDONNAY

First Vintage: 1995

Variety: Chardonnay

Origin: Multi-district blend, primarily Adelaide Hills but contributions from the Snowy Mountains region of Tumbarumba, New South Wales and Henty, Victoria.

Fermentation: 100% barrel fermented in new (50-100%) and one-year-old French oak barriques.

Maturation: 18 months in 50-100% new French oak barriques.

Comments: Packaged in laser-etched bottles since 1995.





PENFOLDS YATTARNA

BIN 144 CHARDONNAY

For several years Penfolds had been interested in making a high quality white wine that would be a counterpart to Penfolds Grange.

Barrel fermentation, malo-lactic fermentation and yeast stirring (battonage) bring important elements to the Yattarna style. The experimentation, innovation and ongoing consumer feedback from the pathfinding Reserve Bin A Series Chardonnay may point Yattarna in new directions.

Partial wild yeast fermentation is just one example of change. Penfolds has refined the use of oak dramatically since the 1995 vintage. Early vintages saw 100% new oak maturation. While it added a strong savoury component, winemakers believed that it over-seasoned the wine, masking overall fruit quality and broadening the palate. In recent vintages Penfolds has moved towards tightly grained, lightly toasted oak from coopers including Dargaud and Jaegle, Seguin Moreau and Louis Latour. Yattarna is now matured in French oak, some of it new, for approximately 18 months prior to bottling. The contemporary Yattarna style aims to be elegantly complex and exquisitely proportioned with no component overwhelming another.

Peter Gago notes, “We seek minerality, texture, layering and longevity. The results so far are extremely pleasing but the journey continues and the style is still evolving.”

Huon Hooke comments, “With cooler climates Penfolds is seeking higher natural acidity, finer structure, a different spectrum of flavours, longer, tighter palate structure and potentially greater longevity. The target is to make a fine, long-aging style like the great French Burgundies, whereas to date even the best Australian Chardonnays have generally been relatively short-aging wines”.

Joseph Ward notes, “The Yattarna style is heading away from the vernacular Aussie style. The wines have immense concentration and flavour intensity with Burgundian complexity and elegance”.



1995 **Now**

Medium gold. Rich complex, fully developed wine with toasted/dried fruit aromas and crème brûlée nuances. The palate is rich, ripe and broad with yellow peach/caramel flavours, pronounced nutty/savoury oak. A massively proportioned wine which needs to be drunk soon.

1996 **Now** ★

Medium gold. Mellow mature nose with layers of hazelnut/dried flowers/vanilla and toast. A fully developed but beautifully balanced palate with rich round hazelnut/peach/buttery fruit and charry/toasty oak. Finishes long and fruit sweet. Great drinking now.

1997 **Now** 2007

Medium straw gold. Complex lanolin/melon aromas with toasty/candied fruit nuances. A well-balanced, intensely concentrated palate with smooth tropical fruit/buttery flavours and malty/vanilla oak characters. The wine finishes dry and long. Still holding up well.

1998 **Now** 2010 ★

Medium straw gold. A very stylish subtle wine with fruit compote/stone fruit/cashew nut aromas and underlying savoury oak. The palate is superbly balanced with supple, concentrated stone fruit/grilled nut flavours, fine long acidity and underlying oak. A wine with tremendous mouth-feel and flavour length.

1999 **Now** 2008

Pale medium straw. Classically proportioned Chardonnay with tropical fruit/lemon curd/baked apple aromas and touches of honey. A very tightly structured but textured wine with layer upon layer of flavour, a strong spine of fine acidity, and plenty of length.

2000 **2005** 2012 ★

Pale straw. Fresh and intense citrus/stone fruit aromas with some lanolin/vanilla complexity. The palate is tangy and concentrated with stone fruit/citrus flavours, zesty acidity and subtle oak. Finishes tight.

2001 **2005** 2012 ★

Pale straw. A wine with strong personality. Intense tropical/lemon fruit aromas with charry/burnt match/barrel ferment nuances. A rich mouth-filling, well-structured wine with tropical fruit/lemon flavours, some complex buttery characters, fine flinty acidity and integrated oak.

2002 **2006** 2015

Pale straw. Very youthful wine with baked apple/butter/tropical fruit aromas. The palate is very refined and concentrated with subtle tropical/lemony fruit, underlying savoury oak and a very long finish. Lovely balance and flavour.

Outstanding vintages ★