

Penfolds

YATTARNA

CHARDONNAY 1996

The evolution of Penfolds Yattarna Chardonnay is the result of one of the most comprehensive and highly publicised wine development programmes ever conducted in Australia. Known as the 'White Grange Project', starting in 1992 and spanning six vintages, the winemakers carefully developed more than one hundred trial wines. Further, in keeping with the Penfolds tradition of producing wines to a renowned consistency of style, these were narrowed down to eight finished blends.

On 8 November 1997 the winemakers decided that three parcels of Chardonnay wine making up Bin No. 144 were to become Yattarna. The name Yattarna is an Aboriginal word meaning 'little by little, gradually'. Yattarna reflects Penfolds' patience and commitment to creating this, our finest white wine, in the tradition of Grange.



VINEYARD REGION	Adelaide Hills in South Australia and Tumberumba in New South Wales.
VINTAGE CONDITIONS	-
GRAPE VARIETY	Chardonnay
MATURATION	The grapes were whole bunch pressed, barrel fermented and aged for 10 months in the finest tight-grained new French oak barriques. 100% of the wine underwent malolactic fermentation.
WINE ANALYSIS	Alc/Vol: 13.50% Acidity: 6.30g/L pH: 3.19
LAST TASTED	1-Sep-04
PEAK DRINKING	Now - 2006
FOOD MATCHES	Ideally suited to Chicken, Pork

Winemaker comments by John Duval

COLOUR

Pale to medium straw.

NOSE

Intense, integrated aromas of ripe nectarine and citrus married with cashew nut and peach. Light toast notes are derived from barrel fermentation.

PALATE

This full-bodied wine reveals layers of powerful fruit characters integrated with oak and yeast lees influence. Flavours flow seamlessly between rich peach, fig, guava, and citrus fruits with notes of toasty oak in the background. The combination of vibrant acidity, integrated oak tannins and malolactic fermentation yields a complex, silky mouth feel, with flavours lingering on the palate long after consumption.