

Penfolds

# YATTARNA

CHARDONNAY 1998

Launched in 1998 with the 1995 vintage, Penfolds Yattarna Chardonnay was the result of one of the most comprehensive and highly publicised wine development programs ever conducted in Australia.

The aspiration and independence of mind that the late Max Schubert brought to Penfolds' winemaking philosophy inspired the winery to embark on the project of creating a white wine that would one day rival the standards of Penfolds Grange. Yattarna reflects Penfolds' patience and commitment to creating this, our finest white wine, in the tradition of Grange.



VINEYARD REGION	Adelaide Hills (SA), Tumbarumba (NSW), Fleurieu (SA), Drumorg (VIC).
VINTAGE CONDITIONS	Conditions were outstanding in the regions from which this wine was sourced.
GRAPE VARIETY	Chardonnay
MATURATION	Matured in new and one-year-old French oak
WINE ANALYSIS	Alc/Vol: 13.50% Acidity: 6.46g/L pH: 3.15
LAST TASTED	16-Nov-04
PEAK DRINKING	Now - 2007
FOOD MATCHES	Ideally suited to Chicken, Seafood

Winemaker comments by  
John Duval

**COLOUR**

Pale straw with brilliant green hues.

**NOSE**

Shows green apple and citrus with some grapefruit overtones. Integrated malty, cashew nut oak exists in the background.

**PALATE**

Complex and tightly structured, the flavoursome palate displays elegant lemon rind, melon and passionfruit characters. Some cedary oak is balanced with a malty, biscuit-like flavour produced by maturation on yeast lees. Displaying rich viscosity and mineral acidity, the wine finishes clean and soft with excellent length.