

Penfolds

# YATTARNA

CHARDONNAY 2001

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 continued commitment to this goal, its very name being drawn from the Aboriginal, "meaning little by little, gradually". Each vintage provides the opportunity to further raise the quality horizon.



**VINEYARD REGION** The grapes for this wine were sourced from Tumbarumba (Snowy Mountains, NSW), and the Piccadilly Valley (Adelaide Hills, SA).

**VINTAGE CONDITIONS** No region in the Eastern States entirely escaped the effects of the January heat, but Tumbarumba, in the cool of the Snowy Mountains foothills, managed better than most. The season had started with good winter and spring rain and there was warm weather to encourage a good fruit set. Similar vintage conditions in the Adelaide Hills also produced elegant, flavourful chardonnay.

**GRAPE VARIETY** Chardonnay

**MATURATION** The wine underwent 100% malolactic fermentation in barrel, and was matured for eight months on yeast lees in 60% new French oak, and 40% in one year old French oak barriques. The wine was bottled unfiltered.

**WINE ANALYSIS**  
Alc/Vol: 13.50%  
Acidity: 6.20g/L  
pH: 3.46

**LAST TASTED** 23-Sep-03

**PEAK DRINKING** 2005 - 2012

**FOOD MATCHES** Ideally suited to Chicken, Pork, Seafood

Winemaker comments by Peter Gago

**COLOUR**

Sun-drenched hay.

**NOSE**

Aromas of ripe apple and lemon are complemented by nutty, spicy characters. This seamless integration of intense fruit and oak affords the nose beguiling complexity.

**PALATE**

A multi-layered palate shows intense fruit, lemon curd and pear flavours interwoven with fresh cashew nut-like oak. A creamy mouthfeel balanced by natural acidity, brings harmony to the flavours, and completes the wine. An evolving wine style that highlights the wonderful fruit of cool climate Australian Chardonnay.