



YATTARNA

BIN 144
CHARDONNAY 2004

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 as the winery embarked 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.

PENFOLDS has had well over a third of a century's successful experience with white wine screwcap closures (e.g. the ideally preserved 1972 PENFOLDS Dalwood Riesling, 1980 PENFOLDS Autumn Riesling). The welcomed inclusion of Yattarna, PENFOLDS flagship white wine, will now reduce the incidence of cork taint and random oxidation and promote freshness & longevity.



VINEYARD REGION	Henty, Western Victoria
VINTAGE CONDITIONS	2004 was almost a perfect vintage for Henty. The year started off well with little wind during flowering, promoting a good fruit set, and an excellent crop. The ultra cool maritime climate of Henty moderated the warm weather typical of 2004, creating one of the vineyard's finest vintages.
GRAPE VARIETY	Chardonnay
MATURATION	This wine was matured for 11 months in one year old (50%) and two year old (50%) French oak barriques.
WINE ANALYSIS	Alc/Vol: 13.5% Acidity: 6.8g/L pH: 3.23
LAST TASTED	6.12.06
PEAK DRINKING	Now to 2017
FOOD MATCHES	

Winemaker comments by Peter Gago

COLOUR

Pale straw.

NOSE

The nose shows a complex mixture of fruits, custard apple, white nectarine and freshly cut lime aromas are embraced by spicy, roasted hazelnut and subtle flint characters.

PALATE

This wine is tightly structured with a fine backbone, and is still in its infancy (despite three years in bottle!). Crisp apple, grapefruit and subtle citrus flavours are surrounded by barrel ferment characters of fresh nougat and roasted nuts. The oak, whilst barely perceptible, provides structure and complexity. In true Premier/Grand Cru style, this wine will benefit, but not necessarily demand, further cellaring.