

# Penfolds



## Yattarna Chardonnay 2003

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.

### Regional Source

Gumeracha and Birdwood, Adelaide Hills, South Australia.

### Vintage Conditions

A warm spring in 2002 with virtually no rain was followed by a hot December and January. Three inches of rain in February provided relief, revitalising vines and putting them in good shape for harvest. Cooler weather after the rains provided good ripening conditions offering refined fruit with excellent length and natural acidity.

### Grape Variety

Chardonnay

### Maturation

This wine was aged for 9 months in new and one year old French oak barriques.

## Winemaker Comments: Peter Gago - Penfolds Chief Winemaker



### Colour

Pale straw with incandescent avocado hues.



### Nose

The wine is still in its infancy (even after three years in bottle), however upon sitting in the glass, aromas of freshly cut limes and granny smith apples are complimented by freshly ground aromatic spices.



### Palate

A controlled expression of flavour. Preserved lemon rind and refreshing acidity is balanced with barely apparent barrel ferment characters: creamy nougat; blue cheese. The perfectly balanced phenolics help define the structure without inhibiting fruit expression. In true Penfolds premium style, this wine will benefit from, but not necessarily demand decanting.

### Wine Analysis

Alc/Vol: 13.5%  
 Acidity: 6.20g/L  
 pH: 3.30

### Last Tasted

12 Dec 2005

### Peak Drinking

2007 - 2016

### Food Matches

Ideally suited to Chicken, Salad, Seafood

