

YATTARNA

CHARDONNAY 2021



Launched in 1998 with the 1995 vintage, Yattarna is the result of one of the most comprehensive, focused and highly publicised wine development projects ever conducted in Australia. The aspiration and independence of mind across generations of Penfolds winemakers inspired the ambition to create a white wine that would set the standard for ultra-fine Australian chardonnay. In all, there were 144 trial wines made before Yattarna was eventually launched. The allotment of “Bin 144” acknowledges this pioneering winemaking. By selectively sourcing only the finest chardonnay grapes from cool climate regions, Yattarna reflects Penfolds continued commitment to our original goal, to forge a white wine of exceptional quality. The very name “Yattarna” being drawn from an indigenous language, meaning ‘little by little, gradually’. Each new vintage invites the opportunity to further expand the boundaries of winemaking innovation, grape sourcing and our understanding of this noble varietal.

GRAPE VARIETY

Chardonnay

VINEYARD REGION

Tasmania, Tumarumba, Adelaide Hills

WINE ANALYSIS

Alc/Vol: 13%, Acidity: 7.08 g/L, pH: 3.1

MATURATION

Nine months in French oak barriques (70% new)

VINTAGE CONDITIONS

The 2021 vintage was a welcome return to normal yields and weather patterns after the two previous vintages were affected by extreme conditions. Tasmania and Tumarumba enjoyed good winter rainfall and warm conditions in spring. The Adelaide Hills had a drier lead into spring, 30% below long-term average, while the anticipated La Niña failed to have a detrimental impact. Conditions for flowering were ideal, with no frost events, ensuring good fruit-set. Tumarumba experienced a deluge of spring rain in October that caused some flash flooding and reduced yields. The anticipated higher rainfall in a La Niña year ended up being lower than expected in Tasmania, with minimal impacts on grapes, and an overall cooler than average season. Summer was mild and the generally cool conditions prevailed over harvest, allowing long hang-time and excellent varietal flavour development.

COLOUR

Pale straw with green hues

NOSE

A complex synthesis of aromatics that take some time to fully unfurl, allow time and use a glass of generous proportions.

The first impression is a trip to a Parisian *fromagerie*... very ripe Brie de Meaux with lavosh and cumquat jam.

There is a hint of baking spice, no doubt derived from the high-quality French oak maturation. Freshly baked almond croissant notes set the mouth watering.

A barrel ferment struck match note is very much evident, practically a signature for Yattarna of the modern era. There is a minerality reminiscent of razorfish or mussel shells, a suggestion of salinity that is very enticing.

PALATE

What the aromatics promise, the palate delivers. There is a level of complexity evident that places this vintage of Yattarna among the finest ever made.

Citrus to the fore, with pink grapefruit leading the charge, ably backed up by lemon curd. Textually very fine indeed, with a crème brûlée like richness/flavour holding court. There are flavours of just-roasted hazelnuts and salted cashews.

Fresh nougat makes a cameo appearance, embedded with pistachio nuts and wrapped in glutinous rice paper. Black sesame paste baked in a Japanese milk bun.

The finish is very long, the core of fruit goes on and on, braced by beautifully composed acidity.

PEAK DRINKING

2025 – 2045

LAST TASTED

April 2023