

YATTARNA

CHARDONNAY 2022

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

Tumbarumba, Tasmania, Adelaide Hills

WINE ANALYSIS

Alc/Vol: 12.5%, Acidity: 6.8 g/L, pH: 3.11

MATURATION

Eight months in French oak barriques (44% new)

VINTAGE CONDITIONS

In Tumbarumba, growers celebrated what was heralded as one of the best vintages in recent years. November’s La Niña brought substantial rainfall around flowering time, yet a period of dry weather followed, safeguarding both yield and quality. The rain contributed to robust canopy development and bountiful bunch weights. Tasmania experienced drier winter conditions balanced with higher-than-average rainfall in October that helped establish favourable soil moisture levels for budburst. Frost remained absent from vineyards. Cooler spring temperatures coupled with gusty winds during flowering resulted in lower yields than expected. However, a warmer summer without any extreme heat events (>35°C) ensured optimal conditions during veraison. The outcome was exceptional grape quality across vineyards. The Adelaide Hills region experienced healthy winter rains followed by a dry September, laying groundwork for strong canopy growth and uniform budburst. A notably cold October — the coolest seen in many years — alongside a late October hailstorm contributed to some crop losses while delaying flowering and fruit set by a few weeks. Nevertheless, yields hovered around average marks due to mild weather throughout summer and autumn that elongated the growing season.

COLOUR

Lemon with a green tinge.

NOSE

The nose brings notes of fresh parchment and cut hay. A crisp freshness of cucumber melds with the zest of lemongrass and Thai basil, infusing the nose with herbaceous charm. The citrus spectrum is represented by smooth lemon curd and candied lime, offering both richness and vivacity to this complex aroma profile.

PALATE

Watermelon granita gives way to a texture that is grippy yet refined. Oyster shell merges with sugar figs and kiwifruit, creating a multifaceted palate. Peppery watercress enhances the wine’s length. A suggestion of Portuguese custard tart — custard and brittle pastry — evokes a sense of textural indulgence, while fine acid provides a backbone that brings balance and poise.

PEAK DRINKING

2025 – 2044

LAST TASTED

April 2024