

YATTARNA CHARDONNAY 2023



First released 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, Adelaide Hills, Tasmania

WINE ANALYSIS

Alc/Vol: 12.5%, Acidity: 6.9 g/L, pH: 3.12

MATURATION

Eight months in French oak barriques (60% new, 40% 1-y.o.)

VINTAGE CONDITIONS

In Tumbarumba, a third consecutive La Niña season caused a spring deluge, halving expected yields. However, a warm, dry summer followed, allowing the limited crop to reach perfect ripeness, resulting in Chardonnay grapes of ‘A grade’ quality. The Adelaide Hills region experienced near-average winter rainfall but a very dry July. Spring rainfall caused logistical challenges with waterlogged vineyards and prevailing cool conditions led to delayed budburst and flowering. Some isolated spring hail events occurred, but drier conditions during flowering reduced disease pressure. The smaller crop benefited from the warmth in February, yielding Chardonnay grapes with high acidity, aromatic intensity, and tremendous depth of flavour. In Tasmania, a dry winter was followed by a very wet spring. A cold front delivered record-breaking rainfall in mid-October. The mild Tasmanian summer allowed the Chardonnay grapes to develop concentrated flavours and finesse, despite the smaller crop size.

COLOUR

Light yellow, lime green hues.

NOSE

Distinct and elegant, with a youthful purity. A swirl brings an array of aromas. First, the scent of sea spray and the freshness of river stones, alongside earthy notes of hazelnut and chestnut. There is a hint of green watercress and sweet pistachio ice cream, alongside a subtle lift of flint, which provides further intrigue. Notes of biscuit crust and honey ice cream add depth, while a touch of candle wax provides richness.

PALATE

This Yattarna carries itself with a similarly assured finesse to the distinguished 2021 vintage. It possesses a lively tension, with phenolics on the back palate providing a firm foundation for fruit expression. There is an array of flavours that unfold gracefully: the herbal brightness of lemon myrtle, the tartness of rhubarb, the zesty pop of Moroccan lemon, the sweetness of nashi pear and white fig, all finished with a zest of lime. The acidity is crisp and invigorating, reminiscent of a perfectly ripe apple. This wine captures the attention with its poise and vibrancy.

PEAK DRINKING

2026 - 2045

LAST TASTED

March 2025