

Penfolds

A visionary blend of five elite Yattarna vintages, Yattarna V is a bold statement of Penfolds' legacy and modern innovation in Chardonnay craftsmanship.

Yattarna V Chardonnay 0

, Australia



Region and Vineyards

Yattarna V is composed from five of Penfolds' finest Yattarna vintages, themselves sourced from exceptional cool-climate vineyards across **Tasmania, Tumbarumba, and Adelaide Hills**. These regions contribute the structural, aromatic, and textural foundations of Penfolds' most prestigious white wines.

Tasmania offers mineral tension and high-acid backbones, Tumbarumba contributes vivid citrus precision and crystalline purity, while Adelaide Hills brings phenolic texture and lifted florals. Each vintage used in the Yattarna V blend was chosen not only for its quality but for its unique expression of place and age, allowing this **multi-vintage cuvée to embody both freshness and depth**, primary fruit and secondary complexity. The result is an **assemblage with Grand Cru scope**, offering a layered reflection of Penfolds' finest Chardonnay sources.

Winemaking

Yattarna V is crafted exclusively from **100% Chardonnay**, blended from five vintages, each having undergone Penfolds' exacting vinification and élevage process. All components were fermented and matured in **French oak barrels**, with varied levels of new oak depending on vintage, contributing subtle spice, textural grip, and aromatic elegance.

While most Chardonnays celebrate a single season, Yattarna V is the culmination of years of cellar patience and winemaking foresight. The blend integrates both vibrant primary fruit and savoury, aged elements—**roasted hazelnuts, brioche, lanolin, and oyster shell**—alongside lemon, white peach, and grapefruit. Aged Chardonnay character is carefully interlaced with the "shimmering beauty" of youthful fruit, making this wine **both intellectually compelling and hedonistically rewarding**.

Alcohol :13,00 %

Composition: 100% Chardonnay

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Tasting Notes

- **Color**: Pale, luminous straw.
- **Aroma**: Concentrated aromas of lemon zest, grapefruit, stone fruit, and a touch of lanolin. Subtle spice and integrated oak contribute depth, with no overt barrel influence.
- **Palate**: Layered and elegant. Notes of roasted hazelnut, brioche, and oyster shell are seamlessly interwoven with radiant citrus (lemon, white peach, pink grapefruit). Fresh and savoury in equal measure. The finish is long, balanced, and mouthwatering—displaying the grace of aged Chardonnay with the vitality of youth.

Did you know?

Yattarna V is the first **multi-vintage Chardonnay ever released by Penfolds**, and its name simply reflects the Roman numeral "5" to mark the five Yattarna vintages in its composition. According to Decanter and Robert Parker's Wine Advocate, it stands shoulder to shoulder with **some of Burgundy's greatest Grand Crus**.

Wine Pairing Ideas

- **Grilled turbot with beurre blanc and fennel**: Emphasises the wine's layered citrus and saline minerality.
- **Oyster tartare with hazelnut foam**: Mirrors the texture and oyster shell notes in the wine.
- **Poularde demi-deuil with morels**: Earthy richness matches the savoury complexity and aged depth.
- **Cave-aged Comté with warm brioche**: Echoes the creamy, nutty, and baked patisserie dimensions.

Robert Parker (RP) : 99 Points (0)

Erin Larkin Release Price: NA Drink Date: 2022 - 2032 When Peter explained this wine to me prior to tasting it, I was skeptical. Nervous. Hesitant. "It's the essence of Yattarna, in effect," Gago said. The NV V is composed of 20% each of 2011, 2012, 2014, 2016 and the yet to be released 2021 Yattarna. It's risky behavior, this. Each of the already-bottled older vintages are emptied under gas pressure and blended—an equal share each way. It's tempting to compare it to the G3, G4, G5 project, however in each of those wines, the vintage contributions are distinct and recognizable. Here, the vintages are synergistic, melded together—easier to understand in the context of reserve wines in Champagne, or even a solera. There is pert acidity and precision on the front palate, presumably thanks to the 2021 vintage. Through the middle palate and finish, the wine plumes and grows in the mouth. It is infinitely more complex and deep than the single-vintage Yattarna tasted next to it. This V has a thundering baritone, a resonance to the reverberation of flavor in the mouth. It almost vibrates. It is only through the finish that you can taste the evolution of the oldest wines—a lick of salt, almond skin, brine and tasted crushed nuts. This is a monumental wine. A 360-degree view of Chardonnay. Truly kaleidoscopic. 2,200 bottles in total.