

Penfolds

A pinnacle of Penfolds' white winemaking, Yattarna 2021 is a masterfully composed Chardonnay that bridges precision, elegance, and restrained power .

Yattarna Chardonnay 2021

, Australia

98



Region and Vineyards

Yattarna 2021 draws from three of Australia's most prestigious cool-climate Chardonnay regions: **Tasmania, Tumbarumba, and Adelaide Hills**. These sites were meticulously selected for their altitudes, diurnal temperature shifts, and soil composition, enabling Penfolds to harness purity of fruit, acidity, and layered complexity. Tasmania provides intensity and mineral tension; Tumbarumba offers elegance and vibrant acidity; and Adelaide Hills contributes citrus lift and texture.

The 2021 vintage marked a welcome return to balance after two challenging seasons. Tasmania and Tumbarumba enjoyed good winter rainfall and favourable spring temperatures. Adelaide Hills entered the season with lower soil moisture but avoided frost. Tumbarumba did experience flash floods in October, reducing yields, but the cooler-than-average summer and extended hang-time throughout harvest resulted in **grapes of superb flavour development and phenolic precision**. The low yields contributed to remarkable concentration, allowing Yattarna to shine with clarity and poise.

Winemaking

Made entirely from **100% Chardonnay**, the wine was fermented and matured for **nine months in French oak barriques**, of which **70% were new**. Barrel fermentation with regular lees stirring added richness and mouthfeel, while malolactic fermentation was selectively employed to preserve freshness and tension.

This vintage continues the modern Yattarna tradition of balancing **minerality, flinty reduction, and refined oak influence**. The integration of struck match complexity and creamy texture reflects a commitment to Burgundian finesse filtered through Penfolds' stylistic lens. With meticulous blending and cool-climate sourcing, **Yattarna 2021 stands among the greatest Australian Chardonnays ever crafted** —expressive yet composed, crystalline yet textural.

Alcohol :13,00 %

Composition: 100% Chardonnay

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Tasting Notes

- **Color**: Pale straw with green hues.
- **Aroma**: Layered and evolving. Aromas of Brie de Meaux with lavosh and cumquat jam evoke a fromagerie. Hints of almond croissant, baking spices, and struck match reduction add savoury depth. Seashell minerality and subtle salinity enhance freshness and complexity.
- **Palate**: Intense and textural. Pink grapefruit and lemon curd lead the citrus-driven profile. Notes of roasted hazelnuts, salted cashews, and fresh nougat with pistachio enrich the mid-palate. Black sesame paste and Japanese milk bun add nuance. A long, flowing finish is defined by sustained fruit and pristine acidity.

Did you know?

"Yattarna" means *"little by little, gradually"* in an Indigenous Australian language—a fitting name for a wine born from **144 developmental trials** before its inaugural 1995 release. It embodies Penfolds' unwavering quest to define **the pinnacle of Australian Chardonnay**.

Wine Pairing Ideas

- **Butter-poached lobster with yuzu beurre blanc**: The wine's citrus core and textural finesse elevate the richness of the dish.
- **Seared scallops with sesame miso glaze**: Mirrors the umami and sesame tones while keeping the palate fresh.
- **Roasted chicken with hazelnut and thyme stuffing**: Echoes the nutty, savoury notes and creaminess.
- **Triple cream cheese with citrus marmalade**: Complements the wine's creamy lees character and acidity.

98

Robert Parker (RP) : 98 Points (2021)

The 2021 Yattarna Chardonnay feels inchoate right now, yet it is profoundly promising. It is tight and precise, coiled and fine, shaped by finely milled phenolics through the finish. The acidity courses across the finish and propels the fruit and the phenolics in tandem. It is quiet for now but has a glittery future ahead. This is a superstar. 13% alcohol, sealed under screw cap.