

FAMILY WINE MERCHANTS SINCE 1906

Penfolds Yattarna Chardonnay 2022

 Price
 £132.00

 Code
 PENF090

One of Australia's finest Chardonnays, Yattarna is an iconic wine. This top-of-the-range wine, produced by Penfolds, comes from the best vineyards in the Adelaide Hills, a region renowned for its ideal climatic conditions for Chardonnay. "So seductive and concentrated that it forces you to sit and contemplate it. It's weightless ... the power is undeniable. "Robert Parker.

Tasting Notes:

ames Suckling 97/100 "There is a cooler aura to this, perhaps, than the other chardonnays. Spruce, nettle and lemon curd to camembert on the nose, shifting gears to stone fruit references and a glimpse of praline, cashew, pistachio and nougat at the core. A mid-weighted wine that wields an orb of reductive tension across a compact, immensely concentrated mid-palate, paradoxically giving an impression of calmness and levity. An excellent Yattarna." James Suckling





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Specification	
ABV	12.5%
Size	75cl
Drinking Window	Drink now through to 2044
Country	Australia
Region	South Australia
Туре	White Wine
Grapes	Chardonnay
Genres	Fine Wine
Vintage	2022
Body	Rich, rounded and full flavoured
Producer	Penfolds Wines
Producer Overview	Since 1844, Penfolds has played a pivotal role in the evolution of winemaking with a history and heritage that profoundly reflects Australia's journey from colonial settlement to the modern era.
Closure Type	Cork
Press Comments	"There's a seductive opulence to this big-bodied wine that sells the best assets of Chardonnay with aplomb. Sourced from the coolest regions of Tumbarumba in New South Wales, Tasmania and the Adelaide Hills, this premium cuvée is once again the product of clever fruit parcel selection, its bright, expressive aromas of nectarine blossom and jasmine are complemented by a sexy lick of lemon curd and a tight squeeze of grapefruit. There is magnificent balance to all the components, as complex textures and flavours unfurl, from brilliant white peach threaded with lime custard to a tingle of lemon sherbet at the end." Drink 2025 - 2044 David Sly, Decanter(Jul 2024)