"The 2024 Yattarna is defined by purity and composure. A season that favoured restraint, allowing mineral detail, tension and varietal expression to take centre stage. A quietly assured release promising remarkable endurance."

Kym Schroeter,
Penfolds Winemaker

YATTARNA CHARDONNAY 2024

AUS | USA | FRA | CHN

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: 6.6 g/L, pH: 3.19

MATURATION

Eight months in French oak barriques (56% new, 24% 1-y.o.)

VINTAGE CONDITIONS

The 2024 season for Yattarna Chardonnay was defined by cool climate conditions across Tumbarumba, Adelaide Hills and Tasmania, with long, even growing seasons. Spring was variable; moderating yields in the Adelaide Hills and Tumbarumba. Summer conditions were largely mild, with extended hang time and minimal heat stress, allowing grapes to mature slowly and evenly. Harvest timing was well spaced across regions, supporting balance and consistency. The season favoured natural acidity retention and structural precision, with clean, well-defined fruit profiles at picking. Overall, 2024 reflects a convergence of site expression and season, delivering purity, tension and composure across all three contributing regions.

COLOUR

Bright pale gold with a green hue.

NOSE

Focused and precise, revealing restrained complexity rather than overt generosity. Mineral elements dominate, ferrous, flinty and slate-like, evocative of wet stone freshly cut and interwoven with oyster shell, sea spray and crisp fresh linen. With a gentle swirl, subtle sweet and savoury accents emerge. Nougat with pistachio, green olive brine, curry leaf, roasted macadamia, slivered almond and brioche. A hint of struck-match and toasty oak spice round everything out.

PALATE

Lovely skin-derived phenolic grip and remarkable length are shown, lingering with quiet authority. Bright acidity frames layers of sea salt, caper, ocean freshness and raw kingfish sashimi, underpinned by an iron-like mineral grip and fine lemon curd creaminess. Alcohol and oak are almost imperceptible. A style reminiscent of the 2019 vintage, defined by restraint, precision and endurance.

PEAK DRINKING

2027 - 2047

LAST TASTED

March 2026

Penfolds