In the Penfolds tradition of trial and innovation our winemakers embarked on a project in 1995 titled 'RWT' - meaning 'Red Winemaking Trial' - to create a new Australian Shiraz integrating the rich, generous flavours of Barossa Valley Shiraz with the finesse of tightly-grained French oak. The result is a fine wine of great elegance and depth of flavour. RWT is second only to Grange in the Penfolds Shiraz hierarchy, although the two wines are stylistically different. RWT expresses Shiraz more openly than Grange. This is partly a function of the grapes themselves and partly a result of maturation in French oak, rather than stronger, sweeter-flavoured American oak. RWT is opulent and voluptuous, and fleshy where Grange is muscular.

**VINEYARD REGION**  
Barossa Valley

**VINTAGE CONDITIONS**  
Excellent rainfall in September and October and a warm March and April produced excellent Shiraz fruit in the Barossa Valley.

**GRAPE VARIETY**  
Shiraz (Syrah)

**MATURATION**  
12 months in French oak (50 per cent new).

**WINE ANALYSES**  
Alc/Vol: 14.5%  
Acidity: 6.60g/L  
pH: 3.52

**LAST TASTED**  
2000-07-27

**PEAK DRINKING**  
Now - 2015

**FOOD MATCHES**  
Beef, Cheese, Duck & Game

**Winemaker comments by John Duval**

Deep crimson red.

This is a unique aromatic expression of the Barossa Valley - perfumed fruit with violet-like florals, dried mixed fruit and exotic spices. Berry fruit nuances rise above cedary French oak.

This has the hallmarks of a great Penfolds red wine - superb structure, excellent oak integration, great palate weight and rich fruit. The sweet, rich and generous dark berried Shiraz flavours make a strong, clear statement. Pronounced savoury, cold roast.