

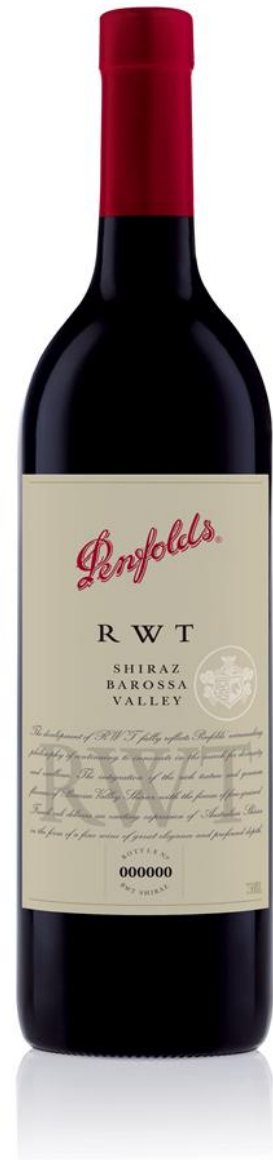


RWT Shiraz

2005

Penfolds RWT Shiraz presents an admirable alternative to the multi-regional sourcing and American oak maturation that are hallmarks of Grange, expressing instead, single-region Barossa Valley Shiraz matured only in French oak. The initials RWT stand for 'Red Winemaking Trial', the name given to the project internally when developmental work began in 1995. Naturally, now no longer a 'Trial' !

RWT Shiraz was launched in May 2000 with the 1997 vintage. Its style is opulent and fleshy, contrasting with Grange, which is more muscular and assertive. RWT is made from fruit primarily selected for its aromatic qualities and fine texture rather than sheer intensity or power of flavour. The result is a wine that helps to re-define Barossa Shiraz at the highest quality level.



VINEYARD REGION	100% Barossa Valley vineyards
VINTAGE CONDITIONS	2005 saw a solid budburst and fruit set, followed by favourable growing conditions. Harvest was early by about two weeks but temperate conditions allowed for steady, continuous ripening. Warm, dry conditions prevailed during the harvest period culminating in many Barossa Valley Shiraz vineyards laden with grapes of exceptional flavour and structure.
GRAPE VARIETY	Shiraz
MATURATION	This wine was matured for 14 months in 70% new and 30% one-year-old French oak hogsheads.
WINE ANALYSIS	Alc/Vol: 14.50% Acidity: 6.70g/L pH: 3.60
LAST TASTED	6.11.2007
PEAK DRINKING	2009 to 2028
FOOD MATCHES	Ideal with beef, duck and game.

COLOUR

NOSE

PALATE

Winemaker comments by Peter Gago - Penfolds Chief Winemaker

Glistening purple

Giveaway, pristine Barossa Valley Shiraz fruit aromas; fresh blueberry (pie) and blood plum. A barrel-fermented vapour net entraps scents of cinnamon and nutmeg, violet and bergamot. Flirting strawberry yoghurt (creamy) and freshly-cut rhubarb aromatics unwittingly entice. A nose of elevated and finessed perfumed high notes - a la RWT!

The palate is balanced and full-bodied with a silken, lush, 'tofu-like' texture, replete with generous, ripe, even yet firm tannins. Flavours of wild-berry fruits - blueberry, boysenberry and loganberry, again verging towards raspberry yoghurt, redefine the 'sweet-serve' descriptor ... neither porty nor residual sugar-sweet, but lush and (dry red) unctuous. This is another great Barossa vintage, highlighting the strength of any of the Barossa sourced 2005 reds.