



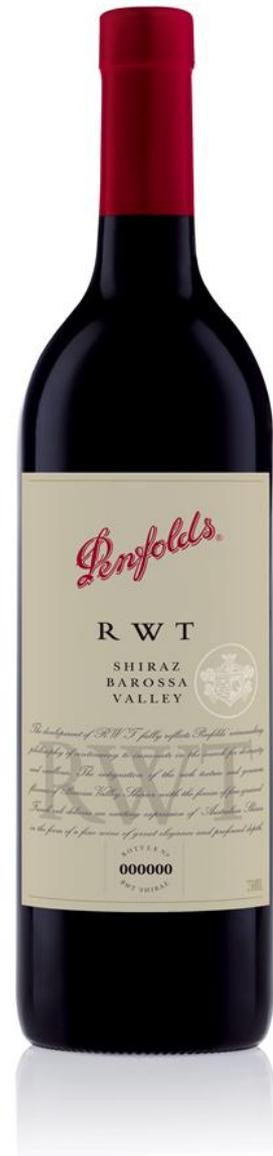
RWT Barossa Valley Shiraz 2006

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.

"In the style of the 2002 vintage - perhaps a touch more sumptuous. Proudly Barossa, a pedigreed 2006 offer that needs plenty of air to open up."

Peter Gago - Penfolds Chief Winemaker



VINEYARD REGION	100% Barossa Valley
VINTAGE CONDITIONS	The 2006 vintage in the Barossa saw a good spring budburst and fruit set, followed by favourable growing conditions that allowed steady, continuous ripening. Warm, dry conditions prevailed during the harvest period. The grapes were picked at optimum ripeness having excellent fresh varietal flavour, tannin structure and colour.
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: 6.80g/L pH: 3.54
LAST TASTED	December 2008
PEAK DRINKING	Rewards of Patience, Sixth Edition - 2012 to 2030.
FOOD MATCHES	Rabbit, pork and duck terrine.

COLOUR

NOSE

PALATE

Winemaker comments by Peter Gago - Penfolds Chief Winemaker

Deep, dark magenta.

Dark spices and saturated fresh regional Shiraz fruits - tell-tale wafts of blueberry, blackberry, liquorice and black olive. Secondary notes of rosemary, peppercorn, thyme, juices of beef - verging on that of a terrine / corned beef. Subtle cedary French oak in the background is in equilibrium with other incense-like and beguiling artefacts.

Lush & expansive, yet with a defined, sleek demeanour. Plush velvety tannins - rounded / polished / dense. Tarry / liquorice blackness - espresso, coffee ground, dark chocolate with high notes of sarsaparilla, aniseed & green olive.

Oak? Completely ingested, balanced & long.