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 redefine Barossa Shiraz at the highest quality level.

**GRAPE VARIETY**

Shiraz.

**VINEYARD REGION**

Barossa Valley.

**WINE ANALYSIS**

Alc/Vol: 14.5%, Acidity: 6.7 g/L, pH: 3.70.

**MATURATION**

12 months in French oak hogsheads (51% new, 49% 1-y.o.).

**VINTAGE CONDITIONS**

With above-average winter rainfalls and cool conditions that followed during the spring period, South Australian regions generally experienced a later budburst and disease pressures impacted to varying degrees across the state. Meticulous vineyard management was critical. Spring soil moisture levels resulted in healthy shoot growth and early canopy development. Healthy vegetative growth continued during the cooler spring months and delayed veraison and berry development in the New Year. A few warm days at the end of January guaranteed the completion of veraison and commencement of the ripening season. Multiple rain events, often isolated, meant that attention to detail was required with selective harvesting of pristine fruit.

**COLOUR**

Deep mauve – impressive colour and brightness.

**NOSE**

Barossa fruits ascend – preserved satsuma plum, rhubarb, cranberry. Confusingly, yet intriguingly, a waft of tar-sulphide masks country of origin… Spain, France?

Assorted ‘exotics’ remind of entry into a continental gourmet deli – cheese/ mettwurst competing with blueberry yoghurt waffle-cone for attention?

Another pertinent aromatic – cedar and restrained French oak.

**PALATE**

Solid, forceful. Full-bodied – belying vintage.

Fine, pronounced and persistent tannins court blue and black-berried fruits, sensitively encapsulating a sweet mid-palate.

French oak of mixed forest origin and age works its magic – sensitive to this vintage’s flavours and structure, kindly endowed by Barossa vineyards and soils.

A supple, woven/pleated fabric texture validates the inclusion of this blend’s chosen vineyard components, and its relatively brief sojourn in oak pre-bottling.

**PEAK DRINKING**

2015 – 2030.

**LAST TASTED**

January 2014.