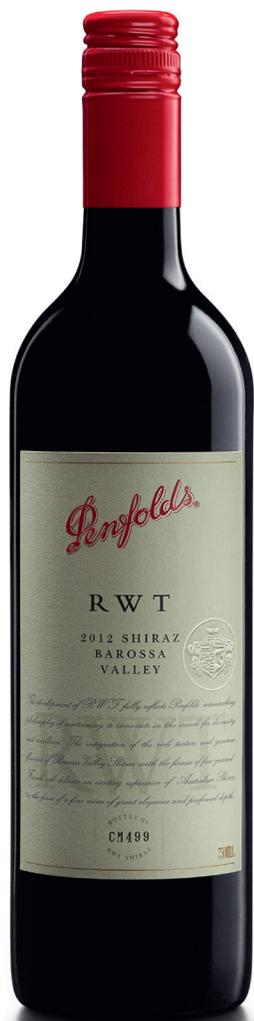


**RWT BAROSSA
VALLEY SHIRAZ**

2012



“One of the more formidable RWT’s – reminiscent of the 1998 RWT at release.”

“A Formula One dynamic – sleek, powerful, not yet pretty. Demands cellaring.”

**PETER GAGO
PENFOLDS CHIEF WINEMAKER**

OVERVIEW 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: 6.9 g/L, pH: 3.71

MATURATION 16 months in French oak hogsheads (75% new and 25% 1-y.o.)

VINTAGE CONDITIONS A vintage of slightly cooler temperatures with only one significant heat event over the New Year period. Prior to budburst, winter rainfall was lower than the long-term average for most parts of the Barossa Valley. Variable conditions continued through the period from October to December, merging to a mild summer, with a few short periods of heat. The mild daytime temperatures and cool evenings across most of the ripening period allowed for impressive flavour development, without inflated baumés.

The 2012 vintage features fruit sourced from northern areas of the Barossa where the higher clay content in these soils retains and slowly releases moisture to the vines. This, combined with lower maximum temperatures than experienced in the western Barossa, allowed for a later harvest and a darker, richer fruit profile..

COLOUR Blackness at core, magenta on rim

NOSE Brooding upon opening and first-pour, yet soon to reveal a living/alive ‘masterstock’ aromatic continuum:
The *sweet* - saturated fresh Christmas pudding mix, Irish quince paste with glacéed cherries, dark (85% cocoa) chocolate (Arabica beans).
The *savoury* - cured Iberian pork, ground pistachio nut, tamari paste, soy, liquorice root.
The *oak* - a bruléed creaminess tussling with a carbon black-ness? Mmm.

PALATE The richness/darkness/tannins explicitly implicate Northern Barossa, possibly Moppa sub-regional genetics.
Impressions of dark roasted meats, oxtail, slow-cooked beef cheek, sweet marrow... lend themselves texturally to explain the palate’s ‘thickness’/viscosity.
Flavours of dark chocolate (avec nougat and nuts), soy, charcoal and fusel oils fill all palate gaps.
And more.

PEAK DRINKING 2017 – 2037

LAST TASTED June 2014

Penfolds