OVERVIEW
RWT Barossa Valley 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 lush texture. 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: 6.8 g/L, pH: 3.61

MATURATION
17 months in French oak hogsheads (70% new, 30% 1-y.o.)

VINTAGE CONDITIONS
Above long-term average winter rainfall occurred throughout the Barossa Valley region providing adequate soil moisture for the growing season. It was a warm, dry start to spring with below-average rainfall initiating budburst earlier than normal. Frost episodes were infrequent. The 2013 spring season was the windiest in 47 years in the Barossa, this coupled with cool nights, created variability with fruit-set reducing potential yield during the flowering period. 2014 brought high temperatures reducing yields further during veraison for the fourth year in a row. A short heatwave caused the vines to shut down and slow grape maturation. The remainder of the growing season was warm and dry. This ensured desired flavour development and acid retention resulting in impressive fruit quality.

COLOUR
Dark red with a purple core

NOSE
Ascending florals, primarily violet (laced with pepper) harmoniously project alongside wafts of white chocolate/cocoa powder.
Fruitfully aromatic – easily identifiable red currant and satsuma plum, with fleshy hazel-to-reveal cranberry/elderberry/mulberry.
Scents of cedary French oak and pink peppercorn/space artefact aligned with pan scrapings/balsamic – such a ‘glaze’ possibly derived from its Penfolds élevage/racking regimen?

PALATE
No overt barrel-ferment characters apparent. Perhaps swamped by depth of fruit (black cherry), mocha, chestnut, aniseed and other derivatives?
A spoil of charcuterie delights, primarily cold meats (‘raw’/carpaccio), shadow the more reticent panforte and cola notes that ever so slowly appear with aeration.
A textural leaning towards velour/satin – a veneered smoothness, rather than a plush or penetrating mouthfeel – allied by velvety, rather than graney tannins.

PEAK DRINKING
2017 - 2035

getLastTasted
June 2016

“Sophisticated… elegance and definition, replete with an understated Penfolds oak/fruit stamp.”

“Arguably more Syrah than Shiraz in 2014! Surely not a change of RWT style?!
No, only vintage.”

“Drinkability, Dexterity, Durability.”

PETER GAGO
PENFOLDS CHIEF WINEMAKER