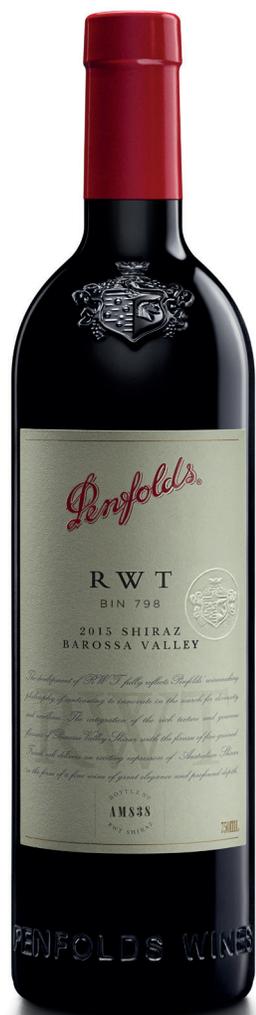


R W T
BAROSSA VALLEY
SHIRAZ
 2015



“A ‘mille-feuille’ vintage with barely perceptible discrete wafer-thin structural layers. Just like that old ad ... layer upon layer!”

“Be warned - don’t mistake darkness for bigness. Remains fine-structured and yet plied with ripe tannins and laden with fruit. In a word, balanced.”

PETER GAGO
PENFOLDS CHIEF WINEMAKER

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.	COLOUR	A threatened crimson rim encroached upon by a deep, dark core
GRAPE VARIETY	Shiraz	NOSE	Freshly sliced panforte – date, fig, with dried and fresh blue fruits that become more apparent upon sitting. Immediately recognisable cedary French oak - synergised by the liberation of sweet Moroccan spices and a propulsion of dried roasted almond. Conceded – can’t ‘smell’ acidity, so maybe such a perception is created via scents of rhubarb and cranberry?
VINEYARD REGION	Barossa Valley	PALATE	This year more ostensibly textural than other red wines in The Penfolds Collection. Yet still super-saturated with red and blue-berried fruits and liquorices (both red and black). Proudly extolling a formidable Barossa structure – layered/laminated, rather than thick/blocky ... (aka filo-pastry or) ‘filo-lated’?! Tannins – fine/emery/sleek/polished – all there to convey, not to confront. Lingers, ever so pleasantly. Once again spoiled by the generosity on the palate of what the Barossa does best.
WINE ANALYSIS	Alc/Vol: 14.5%, Acidity: 6.8 g/L, pH: 3.61	PEAK DRINKING	2019 - 2035
MATURATION	16 months in French oak hogsheads (83% new, 17% 1-y.o.)	LAST TASTED	July 2017
VINTAGE CONDITIONS	Winter and spring rainfall were above average, creating an excellent start to the season. Relatively warm temperatures in August encouraged the vines out of dormancy early, with prevailing warmer than average conditions leading to early flowering. Spring was generally cooler and drier than average, with the low soil moisture slowing growth and leaving vines with nice open canopies. January temperatures were lower than usual, with the maximum temperatures being the coolest in 22 years. Without any extremes or stress the vines continued to ripen evenly leading into an early harvest. In February, hotter weather prevailed ensuring a fast and early grape intake.		

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