

RWT BIN 798

Barossa Valley Shiraz 2018

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. The alphanumeric Bin designation 798 was bestowed upon the wine from the 2016 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 plush texture. The result is a wine that helps to redefine Barossa shiraz at the highest quality level. RWT wines area built for the long haul, with the precision, concentration and balance to age for many years.

GRAPE VARIETY

Shiraz

VINEYARD REGION

Barossa Valley

WINE ANALYSIS

Alc/Vol: 14.5% Acidity: 6.7 g/L, pH: 3.59

MATURATION

16 months in French oak hogsheads (64% new and 36% 1-y.o.)

VINTAGE CONDITIONS

Rainfall in autumn was below average, a trend that continued into the early weeks of winter with only 25% of the long-term average achieved in June. Increased rainfall occurred in the second half of winter, with vines entering the growing season with moisture profiles well into the root zone, down to one metre. Conditions favoured canopy development in spring, initially dry before plentiful rainfall in November. Temperatures warmed substantially through spring boosting vine growth and rushing the vines through flowering. Summer was dry, with no recorded major rain events. This carried into January with a heat spike around veraison causing vines to stall, pushing the start of vintage out by a week or so. The warm, dry weather carried into autumn, setting up an Indian summer with favourable conditions for ripening grapes. A very strong vintage for Barossa Valley shiraz.

COLOUR

Great depth of crimson. Lustre, brilliance

NOSE

Blueberry RWT markers thrust ahead of goji berry and loganberry fruits.

An aromatic swirl of choc/hazelnut/licorice propels all that is RWT style and class.

Thereon, lifted scents of just glazed crème brûlée and wafts of icing sugar.

Barrel-ferment and ferric overtones gently bring all back down to ground level – Barossa iron/earths no less.

PALATE

Viscous and lush. An immediate supple fleshiness, liveliness.

At release, during this primary fruit stage – berried ice-cream and black forest cake fruits unfold – redcurrant and blackberry.

Powdery tannins – silky and glossy – offer textbook velvet/cashmere texture. So smooth!

Dense, verging on unctuous, without any reliance or concession to alcohol or oak.

Wonderful length, depth, balance.

PEAK DRINKING

2022 - 2050

LAST TASTED

March 2020