



RWT

BAROSSA VALLEY SHIRAZ

2010

Peter Gago, Penfolds Chief Winemaker:

*“How to best describe the 2010 RWT? In half a dozen words or less
—beguiling and daring to be different.”*

*“And yet this remains an opulent, almost unctuous wine, with volume and density
—reaffirming earlier-established 1990’s RWT Barossa credentials.”*

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.

COLOUR

Deep dark red with purple on rim.

NOSE

Ascending waves of fruits, blueberry, crushed boysenberry and soaked damson plum, sensitively propelled by (oak-derived?) cedar and ginger.

Beneath, roasted meats, juniper, sage and Chinese BBQ artefact.
Expressive, elemental, ethereal, earthy.

PALATE

Full-bodied, unevolved and youthful.

Whilst Barossa textural generosity and richness is pre-supposed, this palate at this stage verges towards ‘essence’—although thankfully not via an alcohol or a buffed-up concentration pathway...

An emulsion of sarsaparilla, chinotto, and mascarpone replete with ripe, grande tannins and acidity conspiring to maintain balance and dimension.

Masses of fruits, berries, chocolate, and mocha.
Richness and power, with stature and charm.

VINEYARD REGION Barossa Valley.

VINTAGE CONDITIONS Representative of the region, vines on the Barossa Valley floor and north-western regions arguably benefited from the best conditions seen within this decade. Peter Gago has often declared this as “the Millennium Vintage that arrived a decade late.” After above-average winter rains filled dams to capacity and onset of an early but welcome spring, budburst brought the region to life in August. Consistent and slower growth continued and overlaid flowering and fruit set. Not immune to the small November heatwave, some shatter and poor set was observed however Shiraz proved to be quite resilient. December temperatures were much cooler, offering vines ideal growing conditions leading to veraison in early January. Enduring warmth, minus the temperature spikes of recent vintages resulted in exceptional colour development, concentrated flavour development, accumulating tannins that reached maturity.

GRAPE VARIETY Shiraz.

MATURATION Matured for 15 months in new (80%) and 1 year-old French oak (20%).

WINE ANALYSIS Alc/Vol: 14.5%, Acidity: 6.6g/L, pH: 3.58.

LAST TASTED January 2013.

PEAK DRINKING 2015 – 2035.

FOOD MATCH Berkshire pork belly, muntries, parsnip, wild fennel and vanilla lily flower.