



RWT Barossa Valley Shiraz

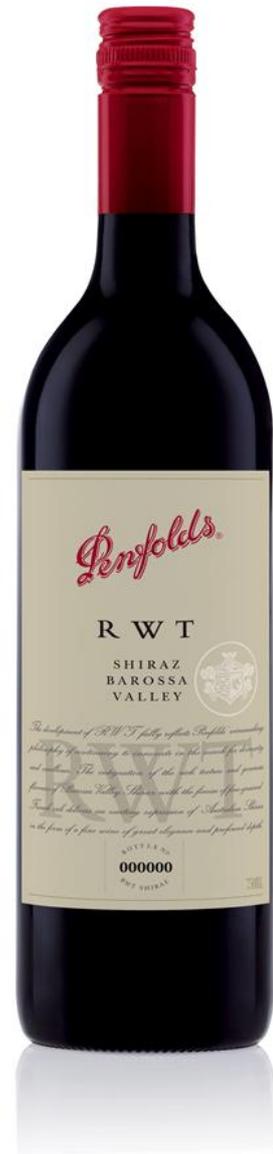
2007

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 re-define Barossa Shiraz at the highest quality level.

"Now into its second decade of release, the 2007 vintage excels. It encapsulates what is now the RWT style... defined with its own personality and style territory."

Peter Gago - Penfolds Chief Winemaker



VINEYARD REGION	100% Barossa Valley
VINTAGE CONDITIONS	2007 in the Barossa was a drought year that produced low yields of impressive fruit intensity. It was an early vintage, with low rainfall and warm weather contributing to early budburst and flowering. Mild to warm weather throughout summer helped the fruit to mature well and rains at harvest allowed the fruit to recover and ripen with good varietal character.
GRAPE VARIETY	Shiraz
MATURATION	This wine was matured for 13 months in 71% new and 29% one-year-old French oak hogsheads.
WINE ANALYSIS	Alc/Vol: 14.5% Acidity: 6.70g/L pH: 3.61
LAST TASTED	January 2010.
PEAK DRINKING	2010 to 2030.
FOOD MATCHES	Duck, red curry 'ice cream', split rice porridge, lychee, tamarind and pineapple (Magill Estate Restaurant Summer Menu 2010).

COLOUR

NOSE

PALATE

Winemaker comments by Peter Gago - Penfolds Chief Winemaker

Dark red.

Opulent glaced fruits - saturated blueberry and satsuma plum elude from a freshly mixed summer berry compote. Stylish cedary oak marries with mixed spices and an element of (Gorgonzola) blue-vein cheese.

Aromatically decries Barossa, and Shiraz - but not separately, as per these words!

Firm, lively & vibrant. Cola and a flavour sensation not dissimilar to a generous longitudinal slice of Blackforest cake, replete with fruits. Tight, finely-grained harmonious oak and lacy, mouth-coating tannins induce a multi-dimensional 3D palate, tempered by crisp acidity. Awash with flavour, depth & extract.

The essence of Barossa Valley Shiraz... oh, and balanced!

Convincing ... and out of 2007!