



Penfolds®

RWT BAROSSA VALLEY SHIRAZ

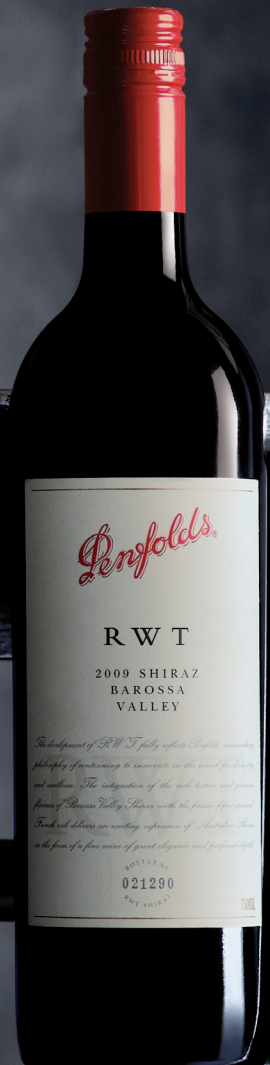
2009

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.

PETER GAGO, PENFOLDS CHIEF WINEMAKER:

"In a year like 2009, many commentators may consider this progeny of the Barossa to be more European in style? Perhaps, perhaps not. RWT continues to offer an alternative single-region Penfolds Shiraz experience. The 2009 marquee: Complete, Charmed, Contemporary."

"Decanting essential—especially if bottled under screw cap."



COLOUR

Glossy. Deep red with a magenta rim.

NOSE

Varietal berried fruits laden with a spray of exotic spices from afar. Scents of red apple skin (Fuji, Pink Lady ?) and cold cured meats propelled ... yes, an unusual pairing. French oak makes a late appearance ... a sesame/tahini guise, not that of cedar.

PALATE

Plush. Plummy, Persuasive. Convincingly Barossa by birthright and Penfolds by style: blueberry/plummy fruits avec juniper; custom-built, trademark rich mid-palate. Charcuterie, cold (Polish) meat artefact that may well be Shiraz fruit-derived; moreover, peat/coal dust undertones that have, without doubt, been acquired courtesy of the oak and time. Tannins and a buoyant and balanced acidity court a long and persistent finish.

VINEYARD REGION

Barossa Valley, South Australia.

VINTAGE CONDITIONS

Well timed rainfall came during December, helping to compensate for drought conditions during winter. Winter was cold and budburst in parts of the Barossa was uneven, however, balanced canopies developed. Rainfall during the harvest period was well below average. There was virtually no significant rainfall during harvest with all rain events being two millimeters or less, except for one event on the fourth of March (10.4mm). The heatwave during late January/early February was followed by mild conditions with little rain recorded. Mild growing conditions produced excellent Shiraz fruit development, with resultant wines showing concentration, intensity and varietal brightness.

GRAPE VARIETY

Shiraz.

MATURATION

Matured for 14 months in 60% new French oak and 40% in one year old French oak hogsheads.

WINE ANALYSIS

Alc/Vol: 14.5% Acidity: 6.6g/L pH: 3.53

LAST TASTED

February 2012

PEAK DRINKING

2013–2030

FOOD MATCHES

Braised guinea fowl, house cured pancetta, Dutch creams and native thyme (Magill Estate Restaurant).