

RWT BIN 798

BAROSSA VALLEY SHIRAZ 2020



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 are 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: 6.9 g/L, pH: 3.64

MATURATION

16 months in French oak hogsheads (49% new, 51% 1-y.o.)

VINTAGE CONDITIONS

Winter rainfall was 17% lower than the long-term average, the second consecutive year of winter drought. Spring was cool and dry, driven by below-average minimum and maximum temperatures. The trend of cool and dry weather continued well into November delaying flowering and fruit-set. The 2019 calendar year was the driest on record for the Nuriootpa weather station. The beginning of summer was marked by a heatwave, with a peak of 45.6°C on the 20th of December. In all, the Barossa Valley had 26 summer days recorded over 35°C. Conditions in January and February provided some welcome respite. Average February maximum temperatures were 3°C below average. This, combined with a welcome 21mm of rain on the 1st of February, allowed the grapes to slowly reach full ripeness. A low yielding vintage that delivered a small crop of shiraz with strong varietal characteristics.

COLOUR

Deep dark cherry red, opaque at the core and luminous on the rim.

NOSE

Regionally distinct, an aromatic profile that can only signify the Barossa Valley.

A compelling synthesis of dark forest berries, bramble, satsuma plum conserve and dark cherry.

The primary fruit characteristics are unpinned by generous warm spice, fresh tobacco leaf and a suggestion of chinotto/sarsaparilla. Violets add a hallmark floral stamp. Intriguing nuances of fresh vanilla pod and dark-roast arabica ristretto round out an enticing nose. French oak notes are present yet remain restrained and nuanced.

PALATE

The palate is generous, with voluminous and enveloping tannins, so silken they betray their density and persistence.

This sturdy foundation provides a perfect canvas upon which to display the spoils of the harvest, layers of flavours roll over the palate in waves.

Varietally correct and true to origin. Blue fruits, boysenberry, plum and mulberry are front and centre, a signature of RWT.

A suggestion of crème brûlée and panforte provide a sweet counterpoint to complex notes of exotic spice and cedary oak.

PEAK DRINKING

2025 – 2050

LAST TASTED

May 2022