



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Penfolds RWT Bin 798 Shiraz 2018

Price	£129.00
Code	PENF045

The Penfolds RWT Bin 798 Barossa Valley Shiraz provides a worthy alternative to the multi-regional sourcing and American oak maturation that are the hallmarks of Penfolds 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 lush texture. The result is a wine that helps to redefine Barossa shiraz at the highest quality level.

Tasting Notes:

Aromatics are rich and inviting, with notes of rosemary, almond croissant, cinnamon bun and crème brulée, delicately layered with fine French oak. The palate offers generous red fruits – wild raspberry, cherry and satsuma plum which are supported by a fresh, mouth-watering acidity. It is medium-bodied and structured, showing refined tannins and an elegant, glossy texture, balanced with impressive energy and depth.





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Specification	
ABV	14.5%
Size	75cl
Drinking Window	Drink now
Country	Australia
Region	South Australia
Area	Barossa Valley
Type	Red Wine
Grapes	Shiraz
Genres	Fine Wine
Vintage	2018
Body	Hearty, rustic and full flavoured
Producer	Penfolds Wines
Producer Overview	Since 1844, Penfolds has played a pivotal role in the evolution of winemaking with a history and heritage that profoundly reflects Australia's journey from colonial settlement to the modern era.
Closure Type	Cork
Food Matches	Perfectly suited to richly flavoured dishes, this Shiraz pairs beautifully with slow-cooked beef, game meats, veal or duck breast. It also complements earthy vegetarian options such as mushroom risotto or aubergine parmigiana.