



PENFOLDS RAWSON'S RETREAT
SEMILLON CHARDONNAY & CHARDONNAY



“The oak is very well handled and the fruit is fresh and clear.” – JAMES HALLIDAY



OVERVIEW: Rawson's Retreat is named after Christopher Rawson Penfold's original stone cottage which still stands among the vines at Magill Estate in Adelaide, South Australia. The whites are 'entry level' wines produced in relatively large quantities and sold at everyday prices. They are fresh, easy drinking, fruity wine styles made for immediate consumption. The wines embrace the Penfolds winemaking philosophy of multi-district blending. This allows for consistency of quality each year, even though vintage conditions may vary throughout South Australia. If the style or quality of the fruit from one area is unsuitable in a particular year, Penfolds has the resources to replace it with fruit from other areas.

Winemakers are looking for fruit with good definition and flavour. The Semillon Chardonnay is a more aromatic style with lemony aromas and plenty of ripe fruit on the palate, underpinned by some smoky oak. The Chardonnay is a classic Australian 'sunshine-in-a-glass' style with clear tropical fruit aromas, creamy flavours and a touch of oak. James Halliday regards the Rawson's Retreat whites as well made commercial wines. "These are cleverly made wines that should be drunk right away. The oak is very well handled and the fruit is fresh and clear. These wines are not made for cellaring. We tasted three vintages from 2002 to 2000. The youngest wines are the most satisfying to drink."

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RAWSON'S RETREAT SEMILLON CHARDONNAY

First Vintage: 1995

*Variety: Semillon and
Chardonnay*

*Origin: Multi-district blend from
South Australia. Predominantly
McLaren Vale and Riverland.
May vary considerably depending
on vintage conditions.*

*Fermentation: Stainless steel
tanks. Some components undergo
malo-lactic fermentation.*

*Maturation: Some components
are matured in oak for three
months.*

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RAWSON'S RETREAT CHARDONNAY

First Vintage: 1998

Variety: Chardonnay

*Origin: Multi-district blend from
South Australia. Barossa Valley,
McLaren Vale, Clare Valley,
Riverland and Adelaide Hills.
May vary considerably depending
on vintage conditions.*

*Fermentation: Stainless steel
tanks. Some components undergo
malo-lactic fermentation.*

*Maturation: Some components
are matured in oak for three
months.*