FWT 585

CABERNET SAUVIGNON MERLOT PETIT VERDOT 2020



A rich tradition of experimentation and a quest to source quality grapes from afar continues to inspire Penfolds winemaking curiosity. This is the second release of Penfolds French Winemaking Trial, a wine sourced from exceptional vineyards across Bordeaux using time proven Penfolds techniques. Anchored by a philosophy of selecting grapes and blending quality wines to a house style, FWT 585 continues to propel Penfolds into its future.

GRAPE VARIETY

Cabernet Sauvignon (52%), Merlot (41%), Petit Verdot (7%)

VINEYARD REGION

Bordeaux, Vin de France

WINE ANALYSIS

Alc/Vol: 13.5%, Acidity: 5.5 g/L, pH: 3.68

MATURATION

12 months in barriques, 20% new French and 19% new American with the balance in I-y.o. barrels

VINTAGE CONDITIONS

Bordeaux winter was mild, followed by a wet spring. Soil moisture levels were favourable leading to early budburst and flowering. Summer was dry until mid-August when a storm dropped a significant amount of rain. On the one hand it was welcome, given the parched conditions, however growers were on high alert for mildew in the humid conditions that followed. Overall, it was a warm and mostly dry growing season, with the rain arriving in sporadic thunderstorms. The early ripening merlot fared very well.

COLOUR

Dense crimson core with garnet red edges

NOSE

Beautiful, sweet pastries are first to greet the nose: cherry clafoutis, blackberry danish, Portuguese tarts, chocolate soufflé. Framboise, cranberries, mulberry leaf and redcurrants provide ample lift.

There are hints of red licorice and baking spices. Roast meat pan-scrapings and demi-glace reduction offer a savoury nuance. Olive brine and caperberries conjure thoughts of lunch, salad *niçoise* perhaps.

As aromatic as a Parisian *parfum parlour*. Mysterious scents of the *apothecary*, antique cupboards, elixirs, tonics and exotic spices. Resplendent in every way.

PALATE

The palate is very youthful and vibrant. Tightly coiled at this still rather embryonic developmental stage. Firm, puckering tannins are slatey and powdery, mineral like, promising to hold for the long-term. Oak is standing sentry over the buoyant young fruit, making sure everyone marches to the same tune... present, creamy even, but far from overt, cedar and tobacco pouch notwithstanding. For all the structural descriptors, it is surprisingly approachable now with a real gloss to the palate. Contemporary, a wine of the times. Cherry and black fruits tussle for attention. A wild concoction of *fruits des bois* fresh and a touch tart. Spiced berry compote, blackberries with cinnamon, nutmeg and allspice. A mouthfeel and texture akin to cured pork pancetta and Mediterranean char-grilled meats

PEAK DRINKING

Now - 2040

LAST TASTED April 2023