

FWT 585

CABERNET MERLOT PETIT VERDOT 2019



A rich tradition of experimentation and a quest to source quality grapes from afar continues to inspire Penfolds winemaking curiosity. Penfolds FWT (French Winemaking Trial) 585 is sourced from exceptional vineyards across the Médoc region using time-honoured Penfolds techniques. Anchored by a philosophy of selecting grapes and blending quality wines to a House Style, it marks the beginning of a new chapter for Penfolds in France.

GRAPE VARIETY

53% Cabernet, 34% Merlot, 13% Petit Verdot

VINEYARD REGION

Haut-Médoc

WINE ANALYSIS

Alc/Vol: 14%, Acidity: 5.83 g/L, pH: 3.60

MATURATION

14 months in French (44% new) and American oak (14% new) barriques

VINTAGE CONDITIONS

Winter was relatively mild with February temperatures well above average. Budburst was a week earlier than usual. May and June were cooler with intermittent rainfall slowing vine development. However, flowering occurred in warm, dry weather with minimal disease pressure. Summer was generally warm, accelerating vine growth. A mid-summer heatwave slowed the pace of development, while a dry August ensured an early ripening vintage. The grapes retained good freshness and balance despite the warm conditions, with lovely ripe tannins and rich phenolic expression.

COLOUR

Deep garnet with crimson edge

NOSE

A gentle swirl of the glass teases out herbal aromatics: sage, thyme and mulberry leaf. Floral notes of violets and lavender begin to narrow the varietal composition, reinforced by the emergence of fresh blackberry and redcurrant aromas.

Further investigation reveals lamb roast pan scrapings, confit duck and a suggestion of Hoisin.

On closer inspection, savoury notes of beef carpaccio with caper dressing entice.

From the pâtisserie: crème brûlée with vanilla sweetened egg custard, gingery panforte with glacé fruit, rum and raisin ice-cream, cherry clafoutis.

Rounding out, distinctive leathery notes, walnut polish...

Enigmatic, so much more to come. All in good time.

PALATE

The aromatic promise is reinforced by a tightly structured palate. Round and full to the fore, sage fried in butter and served over pan-fried sweetbreads.

Texturally appetising - mineral gravelly tannins, succulence cranberry like acidity provides a fine line of delicious lively acidity.

Charcuterie leaning towards a savoury bresaola, a suggestion of cranberry and pistachio terrine. Polished mahogany oak, creaminess and spice.

Complex, multi-faceted... another glass beckons!

PEAK DRINKING

2022 – 2037

LAST TASTED

May 2022