

Penfolds

A bold inaugural venture into French terroir, FWT 585 2019 is a refined red that unites Médoc sophistication with Penfolds' unmistakable winemaking DNA.





Alcohol :14,00 % Composition: 53% Cabernet Sauvignon, 34% Merlot, 13% Petit Verdot

FWT 585 2019

Bordeaux, France

Region and Vineyards

FWT 585 is sourced from selected sites across the **Haut-Médoc**, an esteemed subregion on Bordeaux's Left Bank known for its gravel-rich soils and temperate Atlantic climate. These terroirs consistently produce structured, ageworthy red wines with fine tannins and fresh acidity—ideal for Penfolds' stylistic reinterpretation of Bordeaux varietals. The vineyard plots chosen for this cuvée offer a blend of maturity and aromatic precision, lending themselves naturally to the complexity demanded by the House Style.

The 2019 growing season in the Médoc began with a **mild winter**, with February registering above-average temperatures. Budburst was early by about a week. Cooler, wetter conditions in May and June slowed vine development, but flowering occurred under ideal warm and dry conditions. A mid-summer heatwave briefly arrested ripening, but a dry August encouraged concentration and early maturity. Overall, the vintage delivered grapes with **ripe phenolics, rich varietal expression, and vibrant structural balance**—perfect for a Penfolds trial grounded in tradition and innovation.

Winemaking

Composed of **53% Cabernet Sauvignon**, **34% Merlot**, **and 13% Petit Verdot**, the blend reflects a classic Left Bank profile. However, Penfolds brings its distinct signature through its vinification and barrel regimen. The wine was matured for **14 months in French (44% new) and American (14% new) oak barriques**, enhancing both regional authenticity and house character.

In contrast to conventional Bordeaux practices, FWT 585 incorporates Penfolds' focus on **texture**, **mid-palate richness**, **and integration of oak through layered élevage**. The inclusion of American oak adds a subtle exotic edge to the wine's otherwise classical frame. With ripe fruit, polished tannins, and judicious oak, **FWT 585 2019 stands as a deeply expressive**, **texturally complex wine**, bridging the Old World with Penfolds' New World identity.







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Tasting Notes

- **Color**: Deep garnet with a crimson edge.
- **Aroma**: An enigmatic bouquet layered with sage, thyme, and mulberry leaf, evolving into violet, lavender, and blackberry. Savoury tones of lamb roast pan scrapings, duck confit, and beef carpaccio mingle with patisserie notes: crème brûlée, panforte, cherry clafoutis, and rum-and-raisin ice cream. Hints of walnut polish and leather add complexity and intrigue.
- **Palate**: Tightly structured and texturally complex. Flavours of sage butter over sweetbreads, cranberry acidity, and gravelly mineral tannins. Echoes of charcuterie, bresaola, pistachio terrine, polished mahogany oak, and exotic spice. Vibrant, savoury, and finely balanced with great depth and elegance.

Did you know?

FWT 585 stands for *French Winemaking Trial*, an exploratory project in the **Haut-Médoc**. The wine is vinified and matured in France, using Penfolds' own interpretation of Bordeaux varietals and techniques. It marks **the first French red wine fully crafted under the Penfolds name**.

Wine Pairing Ideas

- **Veal sweetbreads with sage butter**: Mirrors the palate's savoury texture and herbal depth.
- **Duck confit with cranberry jus**: Resonates with the wine's tart red fruit and gamey complexity.
- **Grilled lamb chops with thyme and charred vegetables**: Reflects the structure and Mediterranean spice of the wine.
- Comté or aged gouda: Enhances the creamy oak and lingering spice.



