

FWT 585 CABERNET SAUVIGNON MERLOT PETIT VERDOT 2023



A rich tradition of experimentation and a quest to source quality grapes from afar continues to inspire Penfolds winemaking curiosity. Penfolds French Winemaking Trial 585 is 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

46% Cabernet Sauvignon, 45% Merlot, 9% Petit Verdot

VINEYARD REGION

Vin de France

WINE ANALYSIS

Alc/Vol: 14%, Acidity: 6.1 g/L, pH: 3.53

MATURATION

12 months in French (24% new) and American (15% new) barriques

VINTAGE CONDITIONS

Vintage 2023 in Bordeaux unfolded as a contrasting but ultimately rewarding season for Cabernet Sauvignon, Merlot and Petit Verdot destined for FWT 585. A wet winter and early spring replenished soils and delayed budburst, while persistent rainfall through flowering challenged growers and reduced yields, particularly in Merlot. Conditions improved markedly from mid-summer, with warmer and drier weather allowing canopies to recover and fruit to ripen slowly. September was largely settled, supporting extended hang time and precise harvest decisions. Cabernet Sauvignon benefited from late season dry and warm weather, achieving depth, freshness and firm tannins. Petit Verdot ripened fully under the improved conditions, contributing colour and structure. 2023 delivered balanced fruit and moderate alcohols with a classic Medoc profile.

COLOUR

Vibrant and brilliant garnet with a deeper darker core. Polished and glossy.

NOSE

Exceptionally aromatic with immediate intensity and lift. Mulberry, black cherry and blueberry lead, supported by sweet red fruit and black liquorice. The fruit profile is fresh vibrant and well aligned with the vintage. Layers of nutmeg and baking spice add warmth, while a distinct ferric steel note brings tension and energy. Bay leaf and menthol contribute freshness. Cedar oak provides classical structure, joined by star anise and fennel seed. Subtle milk chocolate, cocoa and chocolate covered hazelnuts reflect oak presence that is confident yet balanced. The overall impression is layered composed and energetic.

PALATE

Immediately expressive and assured, opening with a savoury drive. Dark fruits of blackberry, mulberry and black cherry flow across the mid-palate with clarity and depth. Dried herbs of thyme and spearmint sit alongside charred pepper and spiced pepper seared venison, with a rich, saline textural nuance reminiscent of otoro tuna belly. Texture is poised and refined, shaped by silky velvety tannins that build structure and finesse. Crunchy acidity creates salivation and length, lending a sinewy feel with flavours of dark cherry chocolate and fresh mint. Long, precise and vibrant, finishing cool and composed, with clarity, restraint and persistence throughout.

PEAK DRINKING

Now - 2055

LAST TASTED

March 2026

Penfolds