

FWT 543

CABERNET SAUVIGNON SYRAH 2022



FWT 543 brings together two varietals, that marry as one and complement each other, inseparable as a blend. Structural Cabernet Sauvignon and highly textural Syrah combine to create a style that is familiar yet altogether different. Traditional elements yet an entirely modern approach.

GRAPE VARIETY

52% Cabernet Sauvignon, 48% Syrah

VINEYARD REGION

Vin de France

WINE ANALYSIS

Alc/Vol: 14%, Acidity: 5.45, pH: 3.62

MATURATION

12 months in American oak (25% new, 75% 1-y.o.) and French oak (16% new, 84% 1-y.o.) barriques

VINTAGE CONDITIONS

The vineyards of France were blessed by ample winter rainfall leading into the spring growing season. Most growers also reported healthy falls in spring, alleviating vine stress during budburst and flowering. Above average spring temperatures mitigated frost risk in most appellations. Summer temperatures were well above average, with dry conditions prevailing through to Autumn. Although the heat increased vine stress, lessons learned from previous warm vintages brought success. Canopies remained green and healthy, while bunches ripened evenly. Cooler nights towards the end of veraison helped retain freshness, a hallmark of the vintage, while thick-skinned berries developed excellent colours and tannins. A darker fruit profile well suited to the Penfolds House Style.

COLOUR

Black, inky rouge. Dense, deep edges.

NOSE

A swirl reveals a spice bazaar, brimming with the warm allure of baking spices, a touch of clove, and the sweet dusting of icing sugar. This aromatic profile is enlivened by the herbal clarity of rosemary, lending freshness. A smooth undercurrent of beeswax adds a rich textural dimension, rounding out the spice. Floral nuances subtly emerge, reminiscent of an olive tree in bloom, complemented by the sharp, refreshing tang of juniper berry. Savoury notes of Sicilian green olive tapenade bring complexity, followed by the meaty notes of beef carpaccio and dry-cured duck (*magret de canard séché*). The nose is completed with a touch of candied orange peel, adding a citrus twist.

PALATE

The experience of eating a *macaron à la framboise*, where the initial crunch gives way to a burst of flavour. Rich, ripe tastes of red cherry and strawberry, saturating the mouth with luscious sweetness. The presence of oak is discernible, presented in *pâtisserie finesse* – *chouquettes* sprinkled with sugar pearls and the buttery indulgence of freshly baked brioche. The texture of the wine is akin to a velvety *crème anglaise*, smooth and enveloping. A balance is struck between the lively acidity, reminiscent of cherry pips, and the chewy, textural tannins that lend a robust framework. The fruit sweetness, similar to strawberry compote, intertwines with these elements to create a harmonious whole. A classic Penfolds blend of Cabernet Sauvignon and Syrah, exercising balance and sensory delight. Enjoy now for its vivacity or cellar to witness a gradual evolution over two or more decades.

PEAK DRINKING

2025 – 2045

LAST TASTED

March 2025