

"A terrific follow on from the inaugural 2018 vintage. Quantum is a contemporary style, a wine with great concentration and power, yet also showing a level of restraint and balance at a young age that bodes well for long term maturation."

Andrew Baldwin,
Penfolds Red Winemaker



QUANTUM

CABERNET SAUVIGNON 2019

Penfolds®

Penfolds Quantum Bin 98 is the continuation of a twenty-year endeavour from when Australian vine cuttings were planted in Californian soil. A Wine of the World that encapsulates a bold blending alliance, Quantum reveals a wine that shows wisdom, crafted with conviction but also embedded in the "quality-first" philosophy that underpins Penfolds flagships. The wine serves as the most powerful expression of our blending style and leads the charge in Penfolds ambition to seek out parcels of intense flavour, structural tannins and equal parts grace and complexity. Northern and southern hemispheres bring prized cabernet sauvignon from Napa Valley and pedigreed shiraz from South Australia, respectively, into each other's realm. Not adhering to expectations and de rigueur.

GRAPE VARIETY

Cabernet Sauvignon

VINEYARD REGION

Napa Valley, South Australia

WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 6.53 g/L, pH: 3.73

MATURATION

16 months in American oak (80% new) and French oak (20% new) barriques

VINTAGE CONDITIONS

Napa Valley enjoyed good winter rainfall, which ensured the soil was fully saturated at the beginning of the growing season. Spring was cooler and wetter than recent years, resulting in a two-week delay to budburst and flowering. May rainfall was especially helpful in maintaining the soil moisture profile. Warm summer weather had the vines moving well, making up for the slow start to the season. August was characterised by warm days and cool nights, optimal conditions for veraison. Harvest across the region was one to two weeks later than usual with yields close to long-term average. A good vintage for cabernet sauvignon, with grapes showing bright acidity, powdery tannins, and strong varietal flavours. Average winter and spring rainfall offered the vines in South Australia healthy soil moisture profiles for the growing season. Cool conditions slowed vine growth in early spring with temperatures gradually warming in October. The late budburst, flowering and subsequent veraison delayed the commencement of harvest. Summer was typically warm and dry. However no adverse heatwaves were noted with only a few days reaching 40°C. Weather conditions during the final stages of ripening were dry with March rainfall below the long-term average. April was mild, allowing for an orderly completion of harvest. The prevailing autumnal conditions favoured fully ripened grapes with well-developed colours and flavours.

COLOUR

Purple core garnet rim

NOSE

An aromatic profile that transcends time and place. At once familiar, yet different. Penfolds seen through an intercontinental lens. A gentle swirl in a generously proportioned glass will elicit a treasure trove of sweet notes, seamlessly woven together. The *pâtisserie* has been busy... Crème brûlée, vanilla bean bavaois, Christmas pudding, tiramisu, licorice/aniseed and strawberry sorbet compete for attention.

There are subtle notes from *la fleuriste*, notably violets, iris and roses, while the *charcutier* has been toiling in the background. Savoury aromas of bresaola, smoked duck breast and beef carpaccio combine to induce a healthy appetite in the beholder.

PALATE

The palate is dense, brooding. The sweet notes on the nose manifest as flavours of dark/bitter chocolate with hazelnut praline. The mind wanders to childhood memories of Poly Waffle and Toblerone chocolate bars. There is a ferric impression, akin to old coins, wet ironstone and fresh black pudding. A second sip invites thoughts of Ligurian olives sprinkled with toasted fennel seeds. Italian chinotto poured on ice. Middle Eastern dukkah and za'atar round out an intriguing palate.

The acidity is fresh and lively, keeping the perceptual sweetness of the fruit well in check. The tannins are generous and structural, reminiscent of freshly brewed lapsang souchong tea.

PEAK DRINKING

Now – 2053

LAST TASTED

March 2023