

Penfolds®

65F BY NIGO



This limited-edition was designed by NIGO. Inspired by the metal chimney which towers 65 feet over Penfolds Magill Estate Winery, NIGO revived material from Penfolds archive to inspire a design honouring Penfolds history. Matured in hand-selected French oak barriques, 65F exudes Penfolds House Style. From block selection to regional assemblage, this Cabernet Shiraz blend was mindfully considered yet craft-led at every step. Sourced from prized vineyards across South Australia, Penfolds 65F celebrates the iconic Australian blend of Cabernet Sauvignon and Shiraz. Displaying dark fruited saturation accompanied by a modern gloss, this limited-edition release is immediately Penfolds.

GRAPE VARIETY AND REGION Cabernet Sauvignon, Shiraz
Coonawarra, Barossa Valley, McLaren Vale, Clare Valley

WINE ANALYSIS Alc/Vol: 14.5% Acidity: 6.4 g/L pH: 3.68

VINTAGE CONDITION The 2021 vintage will be fondly remembered for decades to come. A mild growing season prevailed across the growing regions of South Australia with good spring rainfall and warmer-than-average temperatures during budburst and flowering. Coonawarra, the coolest of the four regions, experienced seven spring days with temperatures below 2°C, but none strayed below 0°C and no frost damage was incurred. The Barossa Valley experienced near long-term average summer temperatures with 21 days over 35°C. The McLaren Vale district recorded nine summer days over 35°C. January conditions were near-average, however conditions in February and March were relatively mild. Veraison was late and pushed harvest into March. Clare Valley experienced similar conditions to the Barossa Valley with only 11 days recorded above 35°C. Overall, the summer and autumn conditions were cooler-than-average, allowing grapes to ripen slowly and evenly. An outstanding vintage for both Cabernet Sauvignon and Shiraz.

MATURATION 12 months in French oak barriques (100% 1-y.o.)

COLOUR Dense, dark core with garnet edges

NOSE An initial wave of distinctive French oak. Lifted baker's spices including nutmeg, cardamom, cassis and caraway seeds. Intense blueberry compote, combined with black fig, pomegranate molasses reduction and a delicate lifted balsamic glaze.

PALATE A mouth-watering and compact palate, with fine grain and powdery tannins. More blueberry! Blueberry soufflé, with crème anglaise spiked with demerara sugar. The palate is balanced with freshly sliced jamón, fennel and crostini. While still tightly coiled, the palate is complete with outstanding balance – all elements in harmony.

PEAK DRINKING 2026 - 2041
LAST TASTED March 2024