



Bin 407 Cabernet Sauvignon

1998

Inspired by Australia's benchmark Cabernet Sauvignon, Penfolds winemakers have developed Bin 407 which has an abundance of rich, flavorsome varietal character, well balanced with superb oak integration, great depth and complexity.



VINEYARD REGION	
VINTAGE CONDITIONS	1998 was an outstanding vintage and many Penfolds wines will vie for the top honors of the last decade with the 1990 and 1996 vintages. The Coonawarra delivered large volumes of remarkably consistent grapes and it was immediately clear that Cabernet was of wonderful, generous quality - a true benchmark!
GRAPE VARIETY	Cabernet Sauvignon
MATURATION	Aged 12 months in new (23%) and seasoned French and American oak.
WINE ANALYSIS	Alc/Vol: 14.0% Acidity: 7.1g/L pH: 3.47
LAST TASTED	2001-08-17
PEAK DRINKING	2002 - 2012
FOOD MATCHES	Beef, Cheese, Lamb

Winemaker comments

COLOUR

Deep red with purple hued rim

NOSE

Classic, varietally defined Cabernet Sauvignon aromas with a hint of eucalyptus. Exuberant plum and mocha notes are combined with nuances of dried leaf, soy and black olive aromas rising above the subtle background of lightly spiced cedary oak.

PALATE

Full-bodied, generous flavors of red currant and black currant conserve - with a suggestion of praline and anise. Pronounced, but not aggressive oak tannins are all but soaked up by the fruit resulting in a silky finish.