



Bin 407 Cabernet Sauvignon

2000

Launched in 1993 with the 1990 vintage, Penfolds Bin 407 was developed by Penfolds Chief Winemaker, John Duval, in response to the increasing availability of high-quality Cabernet Sauvignon fruit. Inspired by Penfolds Bin 707, Bin 407 offers varietal definition and attention to detail, at a more affordable price point. A textbook Cabernet, Bin 407 is true to Penfolds' multi-region, multi-vineyard blending policy, showing a core of ripe fruit supported by French and American oak.



VINEYARD REGION	
VINTAGE CONDITIONS	Coonawarra experienced a very cool spring with reasonable rainfall leading to abundant shoot growth. Rain fell in late December, followed by very dry, hot conditions from the New Year until March. The consistency of quality that will be a hallmark of the year. The quality of Bordertown Cabernet Sauvignon was a highlight of the vintage and it was rated among the strongest in the company.
GRAPE VARIETY	Cabernet Sauvignon
MATURATION	12 months in new French (16%) and new American (12%), and used French and American oak.
WINE ANALYSIS	Alc/Vol: 13.5% Acidity: 6.8g/L pH: 3.49
LAST TASTED	2002-11-18
PEAK DRINKING	Now - 2013
FOOD MATCHES	Beef, Cheese, Veal

Winemaker comments by Peter Gago - Penfolds Chief Winemaker

COLOUR

Deep plum red.

NOSE

Distinctively Cabernet - varietal leafy/cassis fruits to the fore. Cool climate notes of regional Coonawarra and Bordertown fruit. A background of cedary oak attests to the judicious use of new French (and American) oak.

PALATE

Balanced palate with a lingering sweetness/ripeness of blackcurrant Cabernet fruits, laced with black olive and a suggestion of mint. Quite a reasonable grip on the finish without tannin aggression (tannins are ripe and balanced).As with the other reds f