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

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 ANALYSES

Alc/Vol: 13.5%
Acidity: 6.4g/L.
PpH: 3.49

LAST TASTED

2002-11-18

PEAK DRINKING

Now - 2013

FOOD MATCHES

Beef, Cheese, Veal

Winemaker comments by
Peter Gago - Penfolds Chief Winemaker

Deep plum red.

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.

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...