Bin 407 Cabernet Sauvignon
2003

Launched with the 1990 vintage in 1993, Penfolds Bin 407 was developed in response to the increasing availability of high-quality Cabernet Sauvignon fruit. Inspired by Penfolds Bin 707, Bin 407 offers varietal definition and approachability, yet with structure and depth of flavour, at a more affordable price point.

A textbook Cabernet, the varietally expressive Bin 407 highlights the rewards of Penfolds multi-region, multi-vineyard blending, with a core of ripe fruit supported by a sensitive use of French and American oak.

---

VINEYARD REGION
South Australia

VINTAGE CONDITIONS
The 2003 growing season in South Australia was generally regarded as warm, starting with a dry winter and a warm, clear spring. This was followed by some episodes of heat through the summer, whilst cooler weather towards the end of the season relieved the vines in the run up to harvest.

GRAPE VARIETY
Cabernet Sauvignon

MATURATION
This wine was matured for 12 months in new (27%) and older American and French oak hogsheads.

WINE ANALYSIS
Alc/Vol: 14.50%
Acidity: 6.70g/L
pH: 3.53

LAST TASTED

PEAK DRINKING

FOOD MATCHES
Beef, Duck & Game, Lamb


Deep red-purple.

Deep-set mocha, raisin, prune, menthol, violet aromas.

The palate is rich and densely packed with solid mocha, raisin, prune, liquorice fruit underlying smoky, toasty oak and substantial, sappy, dry tannins. Quite firm and tough. Cellar for a few more years but best to drink before tannins overwhelm the fruit.