



Bin 407 Cabernet Sauvignon

2004

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	McLaren Vale, Padthaway, Coonawarra, Bordertown, Langhorne Creek.
VINTAGE CONDITIONS	Above-average winter rainfall led into a promising vintage, which was characterised by mild conditions up until February, followed by hot weather conditions throughout March and April. South Australia fared well and produced wines of elegance and intensity.
GRAPE VARIETY	Cabernet Sauvignon
MATURATION	This wine was matured for 12 months in a combination of new (15%), one, two year old and older French and American oak.
WINE ANALYSIS	Alc/Vol: 14.00% Acidity: 6.40g/L pH: 3.54
LAST TASTED	Penfolds Rewards of Patience, Sixth edition, 2008.
PEAK DRINKING	Now to 2020 - Penfolds Rewards of Patience, Sixth edition, 2008.
FOOD MATCHES	Ideal with beef, duck and game.

Winemaker comments by Penfolds Rewards of Patience, Sixth edition, 2008.

Deep purple red.

Fresh blueberry, elderberry, dark chocolate aromas with some nutmeg notes.

A luxuriant palate with juicy blackberry, black cherry, raspberry fruit and slinky, chocolaty tannins. Finishes firm and dry with plenty of flavour length.

COLOUR

NOSE

PALATE