



Bin 407 Cabernet Sauvignon

2008

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.

A textbook Cabernet Sauvignon, 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.

"When it gets warm, head south! Coonawarra, Robe, Wrattenbully & Padthaway contribute the lion's share of grape sourcing for this 2008 offer."

"Better with air - pour vigorously and swirl energetically, sans spillage!"

"Insider information: 2008 Bin 407 - INVEST! One for the cellar."

Penfolds Chief Winemaker - Peter Gago.



VINEYARD REGION	South Australia - with fruit sourced from Coonawarra, Robe, Wrattenbully and Padthaway.
VINTAGE CONDITIONS	A welcome wet winter and a moderate, dry spring encouraged steady early season growth, setting up for a text-book harvest. Cool and dry conditions during the start of summer were described as perfect, conducive to excellent flavour, colour and phenolic development. A record 15 day heatwave, starting on the 3rd March created a major interruption, inducing a vintage of two distinct halves - a statement pertaining to the profound differences in quality of fruit picked before and after the heat spell. Weighted-average vintage charts may not do justice to the South Australian harvest in 2008. Penfolds reds will.
GRAPE VARIETY	Cabernet Sauvignon
MATURATION	13 months in new French (22%) and new American oak hogsheads (13%), with the balance in seasoned American oak barrels.
WINE ANALYSIS	Alc/Vol: 14.5% Acidity: 6.7g/L pH: 3.43
LAST TASTED	December 2010
PEAK DRINKING	2014 - 2025.
FOOD MATCHES	Squab 'sous vide', ethical foie gras, rhubarb, aniseed and celeriac emulsion (Penfolds Magill Estate Restaurant, Spring Menu 2010).

Winemaker comments by Peter Gago - Penfolds Chief Winemaker

COLOUR

A deep, bright red.

NOSE

As its stylistic template demands - varietally expressive: An initial rush of black olive, graphite, blackcurrant, lavender. And more... tomato puree paste and caponata (Mediterranean olives / capers / anchovies). Scents of cinnamon, sandalwood. Oak?

PALATE

A continuum spawn from that initially promised aromatically, with more fruits evident, and polished leather complexities already awakening. At once defined, linear (like the 2007 vintage), yet more assertive with stately Cabernet grip and presence. An even and full mid-palate, skirted by prominent tannins.

A solid finish, neither astringent nor hot... veiled in fruits and the spoils of a ferment long since complete, a 13-month *elevage* and a 21-month sojourn in bottle.