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, Wrattonbully & 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, Wrattonbully 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 élevage and a 21-month sojourn in bottle.