



BIN 407

CABERNET SAUVIGNON

2010

“The 21st release of this marquee reveals there’s quite a lot under the bonnet, sorry closure. Impressive vinous horsepower, thrust and bore (read: power, weight and definition).”

“100% Cabernet works – the right climatic conditions prevailing, in the right vineyards, in the right soils – for the right Cabernet Sauvignon blend in 2010 – Bin 407, no less.”

PETER GAGO
PENFOLDS CHIEF WINEMAKER

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.

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 sensitive use of French and American oak.

COLOUR Deep magenta to rim.

NOSE Energetic. Exuberant.

Varietally pure – cassis/blackcurrant, at the physiologically riper end of the spectrum – no herbal or greener cues ... Other aromatics? Derived scents extolling memories of homemade cannoli – its pastry and custard/chocolate. Upon sitting, a suggestion of Chinese sausage.
French oak evident – clove, cedar, pencil shavings ... or American? Doesn’t matter – in harmony, in style.

PALATE Full-bodied.

Fresh, bright and lively. Defined. Focussed.
Quince/miso paste, black olive varietal giveaways, intriguingly coupled with dark chocolate/praline/cocoa-powder – not standard South Australian, South-East Cabernet fare.
Solid, granular tannins, balanced acidity and friendly yet reserved oak, beckon an impressive structural conveyance.
Palate length and persistence? Only one way to confirm ... please pour.

VINEYARD REGIONS Coonawarra, Wrattenbully, Robe, McLaren Vale, Padthaway.

VINTAGE CONDITIONS Replenishing winter rains in Coonawarra and Wrattenbully boosted underlying aquifers – a welcome relief after a dry and warm preceding summer. Spring was cool and rain fell regularly. Similarly in the growing season, which meant that canopy growth was sound and balanced, providing the structural foundations for the ensuing ripening. A small (yet not altogether unfamiliar) burst of heat in November and uneven flowering and reduced Cabernet fruit set rationalised smaller yields. Warm and consistent conditions across the state, and some welcome sporadic rain assisted ripening, providing balance inducing to some early-ripening parcels and an early start. Perhaps most importantly, winter, spring and ripening conditions allowed for full flavour development and a chance to realise optimum tannin maturity.

GRAPE VARIETY Cabernet.

MATURATION Matured for 12 months in new French oak (23%), new American oak (10%), 1 year-old American oak (18%) and 2 year-old American oak hogsheads (45%).

WINE ANALYSIS Alc/Vol: 14.5%, Acidity: 6.6g/L, pH: 3.52.

LAST TASTED November 2012.

PEAK DRINKING 2014 – 2038.

FOOD MATCH from Jock Zonfrillo, Executive Chef, Magill Estate Restaurant – located at the spiritual home of Penfolds, South Australia: Kangaroo tail slow cooked in the earth with potato, born and steamed kale.