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...


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.

“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.”