“A most inviting offer. Packaged with a minerality of sorts – if that’s what we can call its ‘stone-smooth’ texture (& flavour).”

“A high water-line … aka, it sits ‘high’ on palate. Does that mean sensorily ‘upwardly mobile’?!"

PETER GAGO
PENFOLDS CHIEF WINEMAKER

OVERVIEW
Launched with the 1990 vintage in 1993, Bin 407 was developed in response to the increasing availability of high quality cabernet sauvignon fruit. Inspired by Bin 707, Bin 407 offers varietal definition and approachability, yet still with structure and depth of flavour. Textbook cabernet sauvignon, the varietically 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.

GRAPE VARIETY
Cabernet Sauvignon

VINEYARD REGION
Wrattonbully, Coonawarra, Padthaway, McLaren Vale, Barossa Valley

WINE ANALYSIS
Alc/Vol: 14.5%, Acidity: 7.0 g/L, pH: 3.62

MATURATION
12 months in French oak hogsheads (25% new) and American oak hogsheads (10% new, 18% 1-y.o., 36% 2-y.o, 11% 3-y.o.)

VINTAGE CONDITIONS
Autumn and early winter rainfall were above the long-term average. Rain stopped abruptly in early August with only light showers observed throughout spring. The dry and cool spring period affected canopy growth early in the season. Warm and dry conditions during flowering and fruit-set resulted in rapid grapevine growth and early flowering. A high rainfall event occurred in Coonawarra in January, mostly falling outside of veraison. February brought weekend heat spikes, pushing mean maximum temperatures well above the average resulting in early ripening and harvest.

COLOUR
Bright crimson red

NOSE
Yes, definitely cabernet sauvignon, yet with an Asian demeanour… How can this be? Well, to begin – aromas not dissimilar to Thai/Vietnamese coriander, betel-leaf. And then - chive, lime, grapefruit dressing and Asian spices; green tea; Thai beef salad spices, nuttiness. Redemptive cabernet markers - cassis and violet aromas … authenticating a South Australian birthplace!
Upon sitting – almost a powdery sprinkling of ‘soot/coal dust’. And, consistent to this theme – dusty oak!

PALATE
Familial kirsch and tomato puree cabernet flavours underpinned by a pan-jus meatiness, cola.
Beneath – a vinous slurry… sharpening-stone replete with oil, graphite/ironstone?!
Sleek, elongated tannins (not grippy) align with judicious oak to convey flavours completely and effortlessly across palate.

PEAK DRINKING
Now – 2028

LAST TASTED
July 2017