

**BIN 407**  
**CABERNET**  
**SAUVIGNON**  
 2015



*“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**

|                           |   |                      |  |
|---------------------------|---|----------------------|--|
| <b>OVERVIEW</b>           | 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 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.  | <b>COLOUR</b>        | Bright crimson red   |
| <b>GRAPE VARIETY</b>      | Cabernet Sauvignon  | <b>NOSE</b>          | 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 - cassia and violet aromas ... authenticating a South Australian birthplace!<br>Upon sitting – almost a powdery sprinkling of ‘soot/coal dust’. And, consistent to this theme – dusty oak! |
| <b>VINEYARD REGION</b>    | Wrattonbully, Coonawarra, Padthaway, McLaren Vale, Barossa Valley   | <b>PALATE</b>        | Familial kirsch and tomato puree cabernet flavours underpinned by a pan-jus meatiness, cola.<br>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.  |
| <b>WINE ANALYSIS</b>      | Alc/Vol: 14.5%, Acidity: 7.0 g/L, pH: 3.62  | <b>PEAK DRINKING</b> | Now – 2028   |
| <b>MATURATION</b>         | 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.)  | <b>LAST TASTED</b>   | July 2017  |
| <b>VINTAGE CONDITIONS</b> | 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. |                      |  |

*Penfolds*