



Bin 707 Cabernet Sauvignon

The 1990 vintage in South Australia has been lauded as one of the best for many years. The impressive 1990 Penfolds Bin 707, blended from the finest Cabernet Sauvignon available, reinforces the accolades given to this vintage.

Reflecting the outstanding vintage in Coonawarra, the 1990 Bin 707 has a higher than normal proportion of Coonawarra Cabernet. In the Penfolds' tradition, fruit from Kalimna and McLaren Vale has been included to add extra depth of flavour and complexity.



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| VINEYARD REGION | |
| VINTAGE CONDITIONS | |
| GRAPE VARIETY | Cabernet Sauvignon |
| MATURATION | The wine was matured in new American oak hogsheads for 18 months. |
| WINE ANALYSIS | Alc/Vol: 13.50% Acidity: 7.40g/L pH: 3.25 |
| LAST TASTED | 2000-07-27 |
| PEAK DRINKING | Now - 2015 |
| FOOD MATCHES | Beef, Cheese, Lamb |

Winemaker comments by John Duval

COLOUR

The wine is dark cherry red in colour.

NOSE

Intensely scented, the rich bouquet offers coffee-like Cabernet aromas with blackcurrant and mulberry overtones, lifted by vanillin American oak and barrel ferment characters which add a smoky complexity.

PALATE

This magnificent full-bodied wine shows concentrated Cabernet fruit and complementary oak characters in perfect harmony. The palate has layers of intensely flavoured, 'sweet' blackcurrant-like varietal fruit, with hints of dark chocolate, superbly balanced.