

*Penfolds*

# Bin 707 Cabernet Sauvignon

1991

The show success and outstanding quality of recent vintages of Penfolds Bin 707 has seen this wine become increasingly recognised as the international benchmark for Australian Cabernet Sauvignon. Although the 1991 Bin 707 is showing more elegant characters than the 1990, due to the cooler year, it is still one of the most intense and flavoursome Cabernets made in Australia, and as such requires medium to long term cellaring to realise its full potential.



VINEYARD REGION	
VINTAGE CONDITIONS	
GRAPE VARIETY	Cabernet Sauvignon
MATURATION	The wine was matured in new American oak hogsheads for 15 months.
WINE ANALYSIS	Alc/Vol: 13.50% Acidity: 7.40g/L pH: 3.39
LAST TASTED	2000-07-27
PEAK DRINKING	Now - 2012
FOOD MATCHES	Beef, Cheese, Lamb

## Winemaker comments by Phillip John

### COLOUR

An outstanding depth of intense, dark cherry-red colour.

### NOSE

Intensely scented, the rich bouquet reveals 'sweet' ripe berry fruit and integrated vanillin oak with some mocha coffee-like Cabernet aromas, backed by cedary oak complexity derived from barrel fermentation.

### PALATE

This magnificent, full bodied wine shows a complex harmony of ripe, berry Cabernet fruit and complementary vanillin oak characters, with a backbone of firm, yet finely grained oak tannins which add length to the rich mid-palate fruit flavour.