

Bin 707 Cabernet Sauvignon

1993

Penfolds Bin 707 continues to reinforce its reputation as the international benchmark for Australian Cabernet Sauvignon. Made from a multi-district blend, it transcends the vagaries of vintage, achieving a consistent style and outstanding quality each year. The Bin 707 style has intense varietal definition combined with new American oak to produce wines of great richness, power, harmony and concentration. Reflecting the excellent vintage in Coonawarra, the 1993 Bin 707 was made predominantly from Coonawarra Cabernet blended with smaller parcels of Padthaway and Adelaide Hills fruit which add extra depth of flavour and complexity.



VINEYARD REGION	Adelaide Hills, Coonawarra, Padthaway	
VINTAGE CONDITIONS		
GRAPE VARIETY	Cabernet Sauvignon	
MATURATION	Matured in new American oak hogsheads for 16 months.	
WINE ANALYSIS	Alc/Vol:	13.50%
	Acidity:	7.20g/L
	pH:	3.42
LAST TASTED	2000-07-27	
PEAK DRINKING	2005 - 2010	
FOOD MATCHES	Beef, Cheese, Lamb	

COLOUR

NOSE

PALATE

Winemaker comments by

Phillip John

A deep, vibrant brick red colour.

The bouquet is lively, fresh and complex revealing enticing, rich mulberry and cassis Cabernet aromas backed by traditional Penfolds oak complexity.

Highly defined and tightly structured, this magnificent, full bodied wine shows fully ripe berry-cassis fruit flavours complexed by stylish oak handling with a backbone of firm, yet finely grained oak tannins adding to the great palate length.