Penfolds Bin 707 is the quintessential Australian Cabernet Sauvignon. The winemaking philosophy of Bin 707 is similar to that of Grange, that is ripe full-flavoured grapes, completion of fermentation in barrel and new American oak maturation. The result is a wine of great richness, power, harmony and concentration with the structure and strength to age for the long term.

**VINEYARD REGION**

**VINTAGE CONDITIONS**
The 1997 vintage enjoyed a cool summer that was followed by warm weather in late March and April. Winter rainfall had been excellent in most districts and good rains continued into September and past bud-burst.

**GRAPE VARIETY**
Cabernet Sauvignon

**MATURATION**
15 months in new American oak

**WINE ANALYSES**
- **Alc/Vol:** 13.5%
- **Acidity:** 6.80g/L
- **pH:** 3.55

**LAST TASTED**
2000-07-27

**PEAK DRINKING**
2006 - 2020

**FOOD MATCHES**
Beef, Cheese, Lamb

Winemaker comments by
Peter Gago, Penfolds Chief Winemaker

**COLOUR**
Opaque, deep red.

**NOSE**
Ripe red berries together with varietal, leafy cassis fruits. Stylish integrated oak, hints of smokiness and subtle cedar aromas.

**PALATE**
Rich and ripe with dark cherry and raspberry fruit flavours, some dark chocolate and integrated smoky oak.