

Penfolds

Bin 707 Cabernet Sauvignon

1998

Penfolds Bin 707 Cabernet Sauvignon is the Cabernet equivalent of Grange: ripe, intensely-flavoured fruit, fermented and matured in new American oak, and expressing the Penfolds policy of multi-vineyard, multi-region fruit-sourcing. Named by an ex-Qantas marketing man, the first Bin 707 was the 1964 vintage. The wine was not made from 1970 to 1975 (when the focus shifted to Bin 389) nor in 1981, 1995 or 2000 (when fruit of the required style and quality was not available). Big and long-lived, Bin 707 has a secure place among the ranks of Australia's finest Cabernets. Packaged in laser-etched bottles from the 1997 vintage.



VINEYARD REGION

VINTAGE CONDITIONS	The growing season started late in South Australia due to cool spring weather, although conditions were generally frost and disease-free. Early, very warm summer weather led to an early vintage, especially in northern inland areas, with excellent fruit quality across all regions. An outstanding vintage.
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GRAPE VARIETY	Cabernet Sauvignon
MATURATION	15 months in new American oak.
WINE ANALYSIS	Alc/Vol: 13.5% Acidity: 6.6g/L pH: 3.48
LAST TASTED	2000-12-15
PEAK DRINKING	2010 - 2020
FOOD MATCHES	Cheese, Lamb

Winemaker comments by
Peter Gago, Penfolds Chief Winemaker

COLOUR

Deep, dark red, almost opaque.

NOSE

Concentrated creme de cassis and damson plums to the fore, with floral aromas in the background. Nutty oak complexed by barrel-ferment characters.

PALATE

An opulent, flamboyant wine with definitive varietal characters: exaggerated blueberry/blackberry fruit, but without jamminess, layers of flavour, obvious but balanced oak and pronounced, chewy, ripe tannins. Impressively long in flavour, without reliance