



Bin 707 Cabernet Sauvignon

2001

Bin 707 is Penfolds Cabernet Sauvignon Grange equivalent: ripe, intensely-flavoured fruit; completing fermentation 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, Bin 707 was first vintaged in 1964. 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). Full bodied and with good cellaring potential, 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	Good winter rains gave South Australian regions a solid start to the growing season. Fruit set was excellent and careful vineyard management to reduce crop loads ensured the vines were in good shape to continue ripening throughout the season. Summer rains brought relief and the ensuing fine conditions towards vintage resulted in fruit reaching full ripeness and was picked in optimal condition.
GRAPE VARIETY	Cabernet Sauvignon
MATURATION	14 months in new American oak.
WINE ANALYSIS	Alc/Vol: 13.50% Acidity: 6.50g/L pH: 3.61
LAST TASTED	2004-01-22
PEAK DRINKING	2008 - 2020
FOOD MATCHES	Beef, Cheese, Lamb

Winemaker comments by Peter Gago - Penfolds Chief Winemaker

COLOUR

Deep red with a dense core.

NOSE

An immediate, intense lift of pure ripe blackcurrant fruit, laced with mint and the faintest suggestion of violet. Cigar box and fresh tobacco oak notes showcase the sheer fruit quality. Although youthful, the nose already shows true 707 character.

PALATE

Powerful and complete. Saturated fruits have soaked up the new oak culminating in a rich, sweet mid-palate and long stylish finish. The depth of fruit and defined structure, coupled with obvious muscular tannins, suggest that this wine is built for the lo