



Bin 707 Cabernet Sauvignon

2006

Bin 707 is Penfolds' Cabernet Sauvignon version of Grange: ripe, intensely-flavoured fruit; completing fermentation and maturation in new American oak; fully expressing a Penfolds understanding of multi-vineyard, multi-region fruit sourcing.

Named by an ex-Qantas marketer, Bin 707 was first vintaged in 1964. The wine was not made from 1970 to 1975 when fruit was directed to other wines, nor in 1981, 1995, 2000 or 2003 (when fruit of the required style and quality was not available). Full-bodied and with proven cellaring potential, Bin 707 has a secure place among the ranks of Australia's finest Cabernets.

"Yet again Bin 707 undisputedly retains its Grange of Cabernet mantra - the 2006 vintage will certainly hold its own in any Bin 707 vertical!"

Peter Gago - Penfolds Chief Winemaker



VINEYARD REGION	Barossa Valley, Coonawarra, Adelaide Hills.
VINTAGE CONDITIONS	A dry, warm winter promoted good bud fruitfulness followed by a spring with limited frost concerns which meant overall vine health was excellent. January was hot and dry, tempered by a cool February that steadied ripening. Warm weather at harvest ensured full flavour development.
GRAPE VARIETY	Cabernet Sauvignon
MATURATION	This wine was matured for 16 months in 100% new American oak hogsheads.
WINE ANALYSIS	Alc/Vol: 14.5% Acidity: 6.80g/L pH: 3.44
LAST TASTED	December 2008
PEAK DRINKING	Rewards of Patience, Sixth Edition: 2012 to 2035.
FOOD MATCHES	Ideal with pink roast lamb cutlets encrusted in rosemary, black pepper and salt flakes.

Winemaker comments by Peter Gago - Penfolds Chief Winemaker

COLOUR

Inky, deep violet / magenta.

NOSE

Brooding and boldly concentrated - almost a 'dark Cabernet paste'. A 'Blackcurrant concentrate' descriptor has been mentioned at more than one tasting! Barrel fermentation cues, yet little overt oak evident - a nuttiness (almond, Amoretti biscotti) and char/toast coupled with a flash/ointment of formic & volatile acidity, and malt. Pomegranate/mulberry pip meshed with rhubarb & spice.

PALATE

Firm, full-bodied. Intense, replete with a rigid tannin structure, grip. Barrel fermentation characters gilded/framed by espresso & bitter chocolate masking any suggestion of the use of 100% new oak. Truly complex - a continuum of dark ripe fruits giving way to an impressive palate length and a 'residual' Cabernet flavour. Elements of rhubarb, blackcurrant, soy and the faintest suggestion of mint are reluctantly emitted - this wine will only reveal more with age / patience.