



# 2008 Bin 707 Cabernet Sauvignon

Bin 707 is a Penfolds Cabernet Sauvignon reflection of Grange: ripe, intensely-flavoured fruit; completing fermentation and maturation in new oak; fully expressing a Penfolds understanding of multi-vineyard, multiregion 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 retains a secure place among the ranks of Australia's finest Cabernets.

*"Impactful. Multi-dimensional. Flexes its muscle somewhat - in the release year of the inaugural 2008 Penfolds Coonawarra Cabernet. Family respect conceded, pecking order not."*

*A few years ago we were confident that the 2004 Bin 707 would be difficult to beat... Perhaps we should re-visit/re-calibrate? Or maybe not... no losers here!"*

*-P.Gago, April 2011*



VINEYARD REGION	Coonawarra, Barossa Valley and Wrattonbully.	
VINTAGE CONDITIONS	A welcome wet winter and a moderate, dry spring encouraged steady early season growth, setting up for a text-book harvest. Cool and dry conditions during the start of summer were described as perfect, conducive to excellent flavour, colour and phenolic development. Late ripening Cabernet Sauvignon from cooler climate South Eastern vineyards was successfully harvested after the March heatwave, albeit with a smaller than expected crop of high quality fruit.	
GRAPE VARIETY	Cabernet Sauvignon (100%)	
MATURATION	Matured for 14 months in 100% new American oak hogsheads	
WINE ANALYSIS	Alc/Vol:	14.5%
	Acidity:	5.9g/L
	pH:	3.30
LAST TASTED	January 2011.	
PEAK DRINKING	2015 to 2040	
FOOD MATCHES	Pure Bred Suffolk Lamb with saltbush, celery, choko and sea parsley salad.	
<b>Magill Estate Restaurant Autumn Menu 2011</b>		

### Winemaker comments by **Peter Gago, Penfolds Chief Winemaker**

**COLOUR**

A deep and dark beetroot red.

**NOSE**

Intense, almost pungent, yet fresh and expressive.

Textbook violet upon sitting, with Coonawarra cassis signing off on varietal/regional DNA.

Scents of beetroot juice, raspberry and lavender ascend effortlessly, but glaceed fruits and ground espresso coffee require some work in the glass.

**PALATE**

Even and long. Confident, firm.

Massive fruits - blackcurrant, liqueur cherry - meshed with raspy tannins, red liquorice. Could there be some Block 42 Cabernet concealed?!

All in balance.

Oak? What oak?! 100% new oak 100% absorbed...