



BIN 707 CABERNET SAUVIGNON

2012

“Solid, assertive, formidable. Watch out 2010!”

“Unravels across hours – captivatingly.”

“Grange of Cabernet? Indeed, the 2012 vintage provides more evidence to support this proposition.”

PETER GAGO
PENFOLDS CHIEF WINEMAKER

OVERVIEW	Bin 707 is a Cabernet Sauvignon reflection of Grange: intensely-flavoured fruit; completion of fermentation and maturation in new oak; expressing a Penfolds understanding of multi-vineyard, multi-region fruit sourcing. Bin 707 was first vintage in 1964. The wine was not made from 1970 to 1975 (when fruit was directed to other wines) nor in 1981, 1995, 2000, 2003 or 2011 (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.
GRAPE VARIETY	Cabernet Sauvignon
VINEYARD REGION	Coonawarra, Padthaway, Barossa Valley, Wrattenbully, Adelaide Hills
WINE ANALYSIS	Alc/Vol: 14.5%, Acidity: 7.0 g/L, pH: 3.57
MATURATION	14 months in 100% new American oak hogsheads
VINTAGE CONDITIONS	Lower than average winter rainfall was experienced across each region. Variable conditions continued through the period from October to December, merging into a mild summer, with a few short periods of elevated heat. Areas including the Coonawarra experienced cooler temperatures for flowering ahead of superior ripening conditions, with lower yields contributing to an earlier start to harvest. Across each region, fruit was picked in optimal condition. Smaller berry and bunch sizes were noticeable in most regions. Coupled with favourable weather conditions, great results were delivered for traditional quality markers – colour, tannin profile, fruit concentration and flavour depth.
COLOUR	Deep purple, with a black, impenetrable core
NOSE	At once 707... i.e. it would appear less 100% Cabernet Sauvignon, more 100% Bin 707! Barrel ferment notes sprint past all others – the formics, smoked nuts/meats. Soon overtaken by hoisin, sweet soy sauces and concentrated tomato paste aromatics. A final wave of liquorice, black forest cake/tiramisu and choc/coffee affogato exotics. And what of the 100% new oak? Yes, perhaps the primary source of those (repressed) nutty/toasty wafts...?
PALATE	Full-bodied, mouth-filling. Complex, layered. Surely not befitting the “assault of the senses” commentary overheard on a re-pour during this tasting?! A blackcurrant overlay across a base of just-baked, spiced, chocolate fondant. Tannins omnipresent, yet calmly conveyed by the wine’s lush fruits and densely textured extract. Oak totally absorbed...certainly at one with the wine.
PEAK DRINKING	2015 – 2040
LAST TASTED	July 2014