

# B I N 4 0 7

## Cabernet Sauvignon 2016

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OVERVIEW	Launched with the 1990 vintage in 1993, Bin 407 was developed in response to an increased availability of high quality cabernet sauvignon fruit. Inspired by Bin 707, Bin 407 offers varietal definition and approachability, yet still with structure and depth of flavour. Textbook cabernet sauvignon, the varietally expressive Bin 407 highlights the rewards of Penfolds multi-region, multi-vineyard blending, with a core of ripe fruit supported by sensitive use of French and American oak.
GRAPE VARIETY	Cabernet Sauvignon
VINEYARD REGION	Coonawarra, McLaren Vale, Barossa Valley, Wrattenbully, Padthaway
WINE ANALYSIS	Alc/Vol: 14.5%, Acidity: 6.6 g/L, pH: 3.63
MATURATION	12 months in French oak (25% new) and American oak hogshead (9% new)
VINTAGE CONDITIONS	Autumn and winter rainfall across South Australia's main growing districts were below average, conditions that prevailed through spring. Temperatures in spring and early summer were above the long-term average, allowing vines to get away to a quick start. Some late rain in January and early February was a welcome relief, refreshing stressed vines and improving yields. Cooler conditions followed from mid-February which suited the later ripening cabernet sauvignon. Warmer districts had a break with some early March rain delaying the harvest and allowing great flavour development. The cooler districts in the south-east were picked two weeks earlier than usual. Grapes across all the main growing regions were able to ripen evenly and develop desirable flavours, outstanding colours and fine tannins.
COLOUR	Deep and prominent – solid red
NOSE	Where to start? So immediately true to variety. Punchy, not shy. <i>Beneath:</i> Subtle forest floor earthiness, laced with liquorice, fennel and anise with a sceric of non-aggressive fresh spearmint. <i>Above:</i> Sugar pastille wafts – somewhat reminiscent of the fruit bon bons of youth ... more prescriptively/realistically – blackcurrant jelly bean. <i>In between:</i> Summer pudding fruit generosity – suggestive of a cherry clafoutis? Or maybe a fleshy red cherry trifle, <i>avec</i> sponge cake? Yes please. <i>Absorbed:</i> Stylish/coiffured oak ... want to say classy, but might sound pretentious? Next time.
PALATE	Bountiful red cabernet fruits complexed by cut tobacco (pouch) and darkened spices. Seamless, with a tightness/tension between acidity and tannins. These tannins are ripe and friendly – currently perceived as fruit, not oak tannins. Oak – quite possibly partially contributing to the sweetness apparent on palate? Flavour <u>and</u> length. Lingers.
PEAK DRINKING	2020 – 2032
LAST TASTED	July 2018

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