



Bin 707 Cabernet Sauvignon

1996

PENFOLDS Bin 707 continues to reinforce its reputation as an international benchmark for Australian Cabernet Sauvignon. Made from a multi-regional blend, it transcends the variances of vintages, achieving a consistent style and outstanding quality each year.

The 1996 Bin 707 Cabernet Sauvignon may well turn out to be one of the best of the last two decades - complex and firm with superb balance and character. Cabernet from Coonawarra contributes strength and firmness of structure, while the Barossa component adds mouth-filling richness, resulting in a completeness of structure and flavour.



VINEYARD REGION	Coonawarra, Kalimna (Barossa Valley), Padthaway and McLaren Vale, South Australia.
VINTAGE CONDITIONS	Much needed rains replenished the soils during the winter across most of South Australia. The first half of the growing season was dry and cool, allowing the fruit to set and mature slowly. The last two months of the season warmed to bring in physically mature, ripe complex fruit.
GRAPE VARIETY	Cabernet Sauvignon
MATURATION	Aged for 15 months in new American oak.
WINE ANALYSIS	Alc/Vol: 13.50% Acidity: 7.20g/L pH: 3.42
LAST TASTED	27-Jul-2000
PEAK DRINKING	2008 - 2020
FOOD MATCHES	Beef, Cheese, Lamb

Winemaker comments by John Duval

COLOUR

Deep garnet.

NOSE

This brooding giant releases compelling barrel-ferment richness, enveloped by vibrant cassis fruit. Once allowed to breathe, complex berry and cassis Cabernet aromas emanate with a background of cedary oak and violet nuances.

PALATE

Full bodied with dense layers of tight, saturated Cabernet fruit. A formidable concentration of berried fruits, blackcurrant and anise combine to create a rich and expansive mid-palate. Stylish oak handling combined with a backbone of firm, yet finely grained tannins, support a lingering finish.