

*Penfolds*

# Bin 707 Cabernet Sauvignon

1997

Penfolds Bin 707 is the quintessential Australian Cabernet Sauvignon. The winemaking philosophy of Bin 707 is similar to that of Grange, that is ripe full-flavoured grapes, completion of fermentation in barrel and new American oak maturation. The result is a wine of great richness, power, harmony and concentration with the structure and strength to age for the long term.



VINEYARD REGION	
VINTAGE CONDITIONS	The 1997 vintage enjoyed a cool summer that was followed by warm weather in late March and April. Winter rainfall had been excellent in most districts and good rains continued into September and past bud-burst.
GRAPE VARIETY	Cabernet Sauvignon
MATURATION	15 months in new American oak
WINE ANALYSIS	Alc/Vol: 13.5% Acidity: 6.80g/L pH: 3.55
LAST TASTED	2000-07-27
PEAK DRINKING	2006 - 2020
FOOD MATCHES	Beef, Cheese, Lamb

Winemaker comments by  
Peter Gago, Penfolds Chief Winemaker

COLOUR

Opaque, deep red.

NOSE

Ripe red berries together with varietal, leafy cassis fruits. Stylish integrated oak, hints of smokiness and subtle cedar aromas.

PALATE

Rich and ripe with dark cherry and raspberry fruit flavours, some dark chocolate and integrated smoky oak.