



Bin 707 Cabernet Sauvignon

1986

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

The 1986 Penfolds Bin 707 Cabernet Sauvignon has a red star rating in the Penfolds Rewards of Patience, Sixth edition.

Red stars are awarded to those wines that are considered to be an exceptional vintage.



VINEYARD REGION	Coonawarra (74%), Barossa (15%), Willunga (11%).
VINTAGE CONDITIONS	Mild, relatively dry conditions throughout both growing and harvest seasons. A vintage of outstanding quality.
GRAPE VARIETY	Cabernet Sauvignon
MATURATION	This wine was matured for 18 months in 100% new American oak hogsheads.
WINE ANALYSIS	Alc/Vol: 13.0% Acidity: 6.70g/L pH: 3.39
LAST TASTED	Penfolds Rewards of Patience, Sixth edition, 2008.
PEAK DRINKING	Now to 2015 - Penfolds Rewards of Patience, Sixth edition, 2008.
FOOD MATCHES	Venison.

COLOUR

NOSE

PALATE

Winemaker comments by Penfolds Rewards of Patience, Sixth edition, 2008.

brick red.

Lovely complex cedar, blackcurrant, meaty, demi-glace, dried herb aromas.

It's deeply concentrated with plenty blackcurrant, meaty flavours, underlying mocha, malt oak and chocolate, ripe tannins. It finishes fresh and sweet; long and flavourful. A great Bin 707. Perfect drinking now but will hold.