

**BIN 707**  
**CABERNET**  
**SAUVIGNON**  
 2015



*“After over half a century Bin 707 remains a non-conforming South Australian expression of cabernet sauvignon. Why change now?!”*

*“Yes, just that touch ‘different’ in vintage 2015; more finessed. Still 100% cabernet sauvignon. Still 100% new oak. Different vintage; different weather, different (707) wine.”*

*“Demands air. No other requests.”*

**PETER GAGO**  
**PENFOLDS CHIEF WINEMAKER**

**OVERVIEW** Bin 707 is a true cabernet sauvignon representation of the Penfolds ‘House Style’: 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 vintaged 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, Barossa Valley, McLaren Vale, Padthaway

**WINE ANALYSIS** Alc/Vol: 14.5%, Acidity: 6.8 g/L, pH: 3.65

**MATURATION** 20 months in 100% new American oak hogsheads

**VINTAGE CONDITIONS** Autumn and early winter rainfall were above the long-term average. Rain stopped abruptly in early August with only light showers observed throughout spring. The dry and cool spring period effected canopy growth early in the season. Warm and dry conditions during flowering and fruit-set resulted in rapid grapevine growth and early flowering. A high rainfall event occurred in Coonawarra in January, mostly falling outside of veraison. February brought weekend heat spikes, pushing mean maximum temperatures well above the average resulting in early ripening and harvest.

**COLOUR** Deep, brooding red

**NOSE** Exotic. Aromatically more perfumed than normal – old-garden fresh dark red rose, lavender, and ylang-ylang. It transitions upon sitting, to conform to a more recognisable Bin 707 varietal demeanour. But not quickly ... work required in glass to awaken! 100% new oak; 0% recognition. 20 months? Absorbed, ingested.

**PALATE** Uniform across palate. Balanced, expressive. Many flavours register – the ‘pure’ (blueberry fruits), and the ‘derived’ (rum ‘n’ raisin chocolate / freshly-baked panettone / trifle without custard). Tannins – focussed, fine-grained, not angular or blocky. Oak – collaborative and courteous! Approachable, imminently drinkable – now or in a decade or two.

**PEAK DRINKING** 2018 - 2040

**LAST TASTED** August 2017

*Penfolds*