



Bin 407 Cabernet Sauvignon

2002

Launched in 1993 with the 1990 vintage, Penfolds Bin 407 was developed by Penfolds Chief Winemaker, John Duval, in response to the increasing availability of high-quality cabernet sauvignon fruit. Inspired by Penfolds Bin 707, Bin 407 offers varietal definition and attention to detail, at a more affordable price point.

A textbook Cabernet, the varietally expressive Bin 407 highlights the rewards of Penfolds multi-region, multi-vineyard blending, with a core of ripe fruit supported by French and American oak.



VINEYARD REGION	Barossa Valley, McLaren Vale
VINTAGE CONDITIONS	Regular winter rainfalls ensured ideal soil moisture levels and healthy vine growth. Spring and summer temperatures were amongst the lowest on record, which reduced yield potential, as well as slowing overall crop ripening to a crawl. A warm, dry autumn eventuated, which, combined with careful vineyard management, enabled the grapes to reach ideal ripeness.
GRAPE VARIETY	Cabernet Sauvignon
MATURATION	This wine was matured for twelve months in 32% new, one year old and two year old French and American oak hogsheads.
WINE ANALYSIS	Alc/Vol: 14.50% Acidity: 6.70g/L pH: 3.51
LAST TASTED	Penfolds Rewards of Patience, Sixth edition, 2008.
PEAK DRINKING	Now to 2025 - Penfolds Rewards of Patience, Sixth edition, 2008.
FOOD MATCHES	Beef, Chicken, Lamb

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

COLOUR

Deep rep-purple.

NOSE

Intense blackcurrant, dark chocolate aromas with touches of aniseed, herb leaf.

PALATE

Generously proportioned, elegant palate with sweet, pure cassis, mocha characteristics and lovely dense, smooth, chocolaty ripe tannins. Finishes firm and minerally with plenty of flavour length. An exceptional vintage, with impressive weight and power