



Bin 407 Cabernet Sauvignon

1997

Bin 407 is the most recent addition to the PENFOLDS bin-range, with the first vintage, 1990, released in 1993. As greater quantities of high-quality Cabernet Sauvignon became available, PENFOLDS saw the opportunity to create a wine in the mould of Bin 707, but in greater volume and at a more affordable price.

Bin 407 is true to PENFOLDS multi-region, multi-vineyard blending policy, with premium fruit sourced from a range of South Australian districts. This fruit-sourcing policy enables PENFOLDS winemakers to reduce the impact of vintage variation and produce consistent high quality wines every vintage. Concentration and sweetness of fruit, balanced with soft tannins, are hallmarks of the Bin 407 style.



VINEYARD REGION	A multi-district South Australian blend with the biggest parcels from Bordertown and McLaren Vale districts.
VINTAGE CONDITIONS	"We've gotten out of jail - saved by a hot April." John Duval's comments perfectly sum up this year's vintage in much of Australia. For the sixth year in a row, most regions had a cool summer, and ripening was so delayed that vineyard managers and winemakers could not see how the fruit could possibly ripen, particularly in the cooler regions. But ripen it did, with wonderful late March and April weather.
GRAPE VARIETY	Cabernet Sauvignon
MATURATION	13 months in new & used American & French oak (22% new).
WINE ANALYSIS	Alc/Vol: 13.50% Acidity: 6.70g/L pH: 3.44
LAST TASTED	27-Jul-2000
PEAK DRINKING	2001 - 2010
FOOD MATCHES	Cheese, Lamb

Winemaker comments by John Duval

COLOUR Deep red with magenta hues.

NOSE Expressive varietal lift - predominantly blackcurrant with a hint of tomato leaf. Wild raspberry and blackberry nuances become evident as the wine sits in the glass. A subtle background of spicy, smoky oak.

PALATE Generous ripe berry fruits - like blackcurrant conserve - with a suggestion of praline. Pronounced, yet not aggressive, tannins. Finishes with a fruit sweetness and balanced oak/tannin firmness.