



Bin 707 Cabernet Sauvignon 2007

Bin 707 is Penfolds' Cabernet Sauvignon version of Grange: ripe, intensely-flavoured fruit; completing fermentation and maturation in new 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.

"Twenty vintages after winning the inaugural Adelaide Trophy with the 1987 Bin 707, this new 2007 Bin 707 release continues to demonstrate the advantage & wisdom of multi-regional blending in difficult years."

"Boldly Bin 707. Unmistakable!"

Peter Gago - Penfolds Chief Winemaker



VINEYARD REGION	Padthaway, Barossa Valley, Coonawarra.
VINTAGE CONDITIONS	The 2007 vintage was difficult with low winter temperatures threatening severe frosts, followed by unusually high summer temperatures which placed pressure on water resources and fruit exposure. The resultant fruit ripened relatively quickly and was selectively & successfully harvested earlier, parcel by parcel, pursuing full flavours, structure and balance.
GRAPE VARIETY	Cabernet Sauvignon
MATURATION	This wine was matured for 15 months in 100% new American oak hogsheads.
WINE ANALYSIS	Alc/Vol: 14.4% Acidity: 6.90g/L pH: 3.55
LAST TASTED	January 2010.
PEAK DRINKING	2012 to 2025.
FOOD MATCHES	Venison, foie gras toast, capsicum 'linguine', almond, date and liquorice emulsion (Magill Estate Restaurant Summer Menu 2010).

COLOUR

Winemaker comments by
Peter Gago - Penfolds Chief
Winemaker

Dense, deep-red, with a dark purple / black core.

NOSE

Brooding, with a selective & slow aromatic release - firstly wafts of black olive (tapenade), then the faintest suggestion of sardine / anchovy - or maybe soy / Worcestershire - or could it be... ?

More confidently, familial barrel-ferment, cedary oak and formic notes share the stage with blackcurrant & blackberry fruits.

Inviting, tempting.

PALATE

Cassis / blackcurrant varietal fruits and savoury oak stake an immediate (style) claim. Sarsaparilla and choco-mint flavours mould together to create the next layer, followed by a more savoury (Chinese mushroom / oyster sauce mix) immersion structurally impregnating any layering.

Gripping tannins complete the offer.