



BIN 407 CABERNET SAUVIGNON

2012

*“Closer to its Bin 389 sibling than usual...not a bad thing!
Darker, less primary.”*

*“With the ingestion of air varietal markers are released more
cooperatively, revealing the wine’s I.D./DNA.”*

PETER GAGO
PENFOLDS CHIEF WINEMAKER

OVERVIEW Launched with the 1990 vintage in 1993, Bin 407 was developed in response to the increasing availability of high quality Cabernet Sauvignon fruit. Inspired by Bin 707, Bin 407 offers varietal definition and approachability, yet still with structure and depth of flavour. Textbook Cabernet Sauvignon, the varietally expressive Bin 407 highlights the rewards of Penfolds multi-region, multi-vineyard blending, with a core of ripe fruit supported by sensitive use of French and American oak.

GRAPE VARIETY Cabernet Sauvignon

VINEYARD REGION Wrattenbully, Padthaway, McLaren Vale, Coonawarra, Langhorne Creek

WINE ANALYSIS Alc/Vol: 14.5, Acidity: 6.7 g/L, pH: 3.56

MATURATION 14 months in 22% French oak (100% new) and American oak hogsheads (19% new, 16% 1-y.o., 43% seasoned)

VINTAGE CONDITIONS Winter rainfall was lower than the long-term average for most parts of South Australia. Variable conditions continued through the period from October to December. In Wrattenbully and Padthaway these conditions continued across the ripening period yet delivered full varietal fruit flavour expression. Balanced canopies and fruit load provided even ripening throughout veraison. Each region enjoyed favourable weather in the lead-up to harvest, producing fruit rich in character with strong tannins and impressive depth of flavour.

COLOUR Deep red, dark core

NOSE Initially not overtly Cabernet Sauvignon...emitting mixed cues, by virtue half-way between that expected of Bin 407 and Bin 707?
Scents of black olive, charcoal, meat jus/pan-scrapings, rosemary...all converge, arching across a darkened veil of fruit.
Oak impacts – clove and cedar detectable.

PALATE Solid, generous.
Sweet middle-palate – a Cabernet structural doughnut? No, not here!
Softened, integrated tannins. Bereft of harshness, astringence.
Oak presence suggested on nose is not as prominent on palate.
A generous flavour amalgam of chocolate, smoked meats, black fruits (predominantly blackberry), dates, fig.

PEAK DRINKING 2015 – 2035

LAST TASTED July 2014