

BIN 707

Cabernet Sauvignon 2016

OVERVIEW	Bin 707 perfectly reflects the Penfolds 'House Style' through a cabernet sauvignon lens: 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 Penfolds 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, McLaren Vale, Barossa Valley, Adelaide Hills
WINE ANALYSIS	Alc/Vol: 14.5%, Acidity: 6.8 g/L, pH: 3.69
MATURATION	20 months in new American oak hogsheads
VINTAGE CONDITIONS	Autumn and winter were relatively dry and cool across South Australia. Temperatures during the growing season were significantly above the long-term average in all regions, with Coonawarra recording nine days above 35°C in December alone. Record low rainfall prevailed through September to March with the annual rainfall in Coonawarra 38% down on the average. The McLaren Vale region also experienced record low rainfall and warm weather in late spring/early summer. Cooler conditions in late February favoured the late ripening cabernet sauvignon. The Barossa Valley had 100mm less than the long-term average winter rainfall. Spring and summer were both relatively dry and warm. December was particularly hot, with access to water vital to support the vines. Some relief arrived in January and February when temperature dipped significantly. Cooler weather and rain in March slowed ripening. After a hot beginning, the welcome milder 'Indian summer' conditions leading into harvest across South Australia ensured even ripeness and optimal flavour.
COLOUR	Squid ink blackness
NOSE	A brooding dark amalgam of black pudding, sweetbreads and marrow. Confirmed: no mention of (ferric) haemoglobin. Promise. A brisk swirl of the glass reveals scents of nori, oyster/blackbean sauce and iodine. A concession of varietal alignment – cabernet florals, blackcurrant and black mulberry. Complexingly, a suggestion of beurre noisette sauce – <i>avec</i> sage. Detection of a 100% new oak footprint? Maybe, if you really try ... swamped by an overload of background 'aromatic noise'?
PALATE	<i>Expansive. Even. Expressive. Engaging. Enigmatic.</i> Svelte tannins. Please explain – a compacted felt texture (dense/firm/softened/malleable). Be warned – senses led astray – ambushed by tannins, seduced by generosity and power, waylaid by luxurious fruits and balance. Innocence lost. Oak, as per nose, completely ingested. Flavours - where to start? Above descriptors on nose, convey to palate. Organoleptically as one. Implores secured time in bottle – for so many reasons. No. 1 – heightened hedonistic drinking enjoyment over time.
PEAK DRINKING	2022 – 2050
LAST TASTED	July 2018