



# BIN 407 CABERNET SAUVIGNON

2011

*“All French oak used was new... to good effect!”*

*“No 2011 Bin 707. No 2011 Bin 169.  
A silver-lining, relegational bonus for this wine!”*

PETER GAGO  
PENFOLDS CHIEF WINEMAKER

<b>OVERVIEW</b>	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 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.
<b>GRAPE VARIETY</b>	Cabernet Sauvignon
<b>VINEYARD REGION</b>	McLaren Vale, Barossa Valley, Robe and Coonawarra
<b>WINE ANALYSIS</b>	Alc/Vol: 14.3%, Acidity: 6.6 g/L, pH: 3.62
<b>MATURATION</b>	12 months in 30% French Oak(100% new) and 70% American Oak (20% new)
<b>VINTAGE CONDITIONS</b>	With above-average winter rainfalls and cool conditions that followed during the spring period, South Australian regions generally experienced a later budburst and disease pressures impacted to varied degrees across the state. Meticulous vineyard management was critical. Spring soil moisture levels resulted in healthy shoot growth and early canopy development. Healthy vegetative growth continued during the cooler spring months and delayed veraison and berry development in the New Year. A few warm days at the end of January guaranteed the completion of veraison and commencement of the ripening season. Multiple rain events, often isolated, meant that attention to detail was required and selective harvesting of pristine fruit. Low baumes at harvest coincided with flavour development.
<b>COLOUR</b>	Dense dark red
<b>NOSE</b>	Instantly Penfolds – emboldened by its formic disposition and complexity. Mint/dry herb (rosemary/sage) varietal reminiscences. Wafts of Chorizo (red) sausage; tomato and red capsicum pizza base/bruschetta. Integrated, perfumed oak (polished teak, brown boot-polish).
<b>PALATE</b>	Varietally IDd and expressive – green olive and a market-garden foray – broccoli/spinach/broad beans/broad-leaf legumes. Fresh acidity coupled with ‘non-shy’ tannins induce structural linearity/definition/liveliness. A firm finish. A persistent ‘afterglow’. Oak well-hidden, awoken with a swirl.
<b>PEAK DRINKING</b>	Now – 2025
<b>LAST TASTED</b>	November 2013