



Bin 407 Cabernet Sauvignon

2003

Launched with the 1990 vintage in 1993, Penfolds Bin 407 was developed in response to the increasing availability of high-quality Cabernet Sauvignon fruit. Inspired by Penfolds Bin 707, Bin 407 offers varietal definition and approachability, yet with structure and depth of flavour, at a more affordable price point.

A textbook Cabernet, the varietally expressive Bin 407 highlights the rewards of Penfolds multi-region, multi-vineyard blending, with a core of ripe fruit supported by a sensitive use of French and American oak.



VINEYARD REGION	South Australia
VINTAGE CONDITIONS	The 2003 growing season in South Australia was generally regarded as warm, starting with a dry winter and a warm, clear spring. This was followed by some episodes of heat through the summer, whilst cooler weather towards the end of the season relieved the vines in the run up to harvest.
GRAPE VARIETY	Cabernet Sauvignon
MATURATION	This wine was matured for 12 months in new (27%) and older American and French oak hogsheads.
WINE ANALYSIS	Alc/Vol: 14.50% Acidity: 6.70g/L pH: 3.53
LAST TASTED	Penfolds Rewards of Patience, Sixth edition, 2008.
PEAK DRINKING	Now to 2015 - Penfolds Rewards of Patience, Sixth edition, 2008.
FOOD MATCHES	Beef, Duck & Game, Lamb

Winemaker comments by Penfolds Rewards of Patience, Sixth edition, 2008.

COLOUR

Deep red-purple.

NOSE

Deep-set mocha, raisin, prune, menthol, violet aromas.

PALATE

The palate is rich and densely packed with solid mocha, raisin, prune, liquorice fruit underlying smoky, toasty oak and substantial, sappy, dry tannins. Quite firm and tough. Cellar for a few more years but best to drink before tannins overwhelm the fruit.