

Penfolds

Bin 407 Cabernet Sauvignon

1999

Launched in 1993 with the 1990 vintage, Penfolds Bin 407 was developed by Penfolds Chief Winemaker, John Duval, in response to the increasing availability of high-quality Cabernet Sauvignon fruit. Inspired by Penfolds Bin 707, Bin 407 offers varietal definition and attention to detail, at a more affordable price point. A textbook Cabernet, Bin 407 is true to Penfolds' multi-region, multi-vineyard blending policy, showing a core of ripe fruit supported by French and American oak.



VINEYARD REGION	
VINTAGE CONDITIONS	A warm, dry vintage in Padthaway produced excellent, concentrated Cabernet. A hot summer followed by March rain saw an early harvest in the Coonawarra, yielding ripe, well-defined fruit.
GRAPE VARIETY	Cabernet Sauvignon
MATURATION	12 months in new (30 per cent) and used French and American oak.
WINE ANALYSIS	Alc/Vol: 14.0% Acidity: 6.6g/L pH: 3.5
LAST TASTED	2001-06-07
PEAK DRINKING	2002 - 2012
FOOD MATCHES	Cheese, Lamb

Winemaker comments by Phillip John

COLOUR

Deep crimson, with a purple edge.

NOSE

Dusty cranberry and blackcurrant varietal aromas heightened by a dash of spicy oak. Background aromas of lightly steamed broccoli, blackcurrant and fig.

PALATE

Varietal flavours of mulberry and blackcurrant flavours overlay minty chocolate meshed with cedary oak. Savoury, angular cabernet tannins combined with structural tightness induce a perception of inkiness that should mellow with maturity. The wine is true