



BIN 407 CABERNET SAUVIGNON

2013

“At this stage the wine somewhat belies variety and region(s) – yet to unfurl. Be patient and monitor varietal development in bottle over time.”

“Looking more like a mini-Bin 707 with this release, more so than the typical varietally-expressive Bin 407. At the moment...”

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	100% Cabernet Sauvignon
VINEYARD REGION	McLaren Vale, Padthaway, Coonawarra, Wrattenbully, Barossa Valley
WINE ANALYSIS	Alc/Vol: 14.5%, Acidity: 6.5 g/L, pH: 3.55
MATURATION	12 months in French oak (26% new) and American oak hogsheads (12% new, 35% 1 y.o. and 27% seasoned)
VINTAGE CONDITIONS	After a dry South Australian winter reminiscent of 2006, vines were in water deficit at the beginning of spring and became accustomed to dry conditions quite early. Early budburst was noticeable across many regions and windy conditions during flowering were, in some regions, responsible for variable fruit set and lower than average yields come vintage. Dry spring conditions explained canopy growth and low yields, becoming typical of the 2013 growing season. Warm days were dispersed throughout October, November and in early January, contributing to an early start to the 2013 harvest and a short, condensed vintage. Dry and warm conditions, coupled with lower than average yields resulted in Cabernet with strong, structural tannins and wines of great intensity and encouraging flavour.
COLOUR	Bright garnet
NOSE	Savoury spices (paprika, curry leaf) with beetroot, blackcurrant conserve and cassis varietal markers regally ascend. Less noble yet endearing wafts of Mediterranean meat(s)-on-a-spit, and a suggestion of oak/char. No herbaceousness, tomato-leaf or black olive or graphite immediately evident... however, darkened tarry and bitumen aromas abound.
PALATE	Tight, solid, assertive – handles oak well. Impressive mid-palate adorned with pronounced Cabernet tannins and a refreshing acidity. Reassuring flavours including black olive and pomegranate alongside a fanciful impression of carpaccio slivers of seared venison. A (powdery) sprinkling of cocoa powder, mocha, shaved bitter chocolate and walnut husk adds further interest.
PEAK DRINKING	2017 – 2030
LAST TASTED	July 2015