



Penfolds[®]

BIN 707 CABERNET SAUVIGNON

2009

Bin 707 is a Penfolds Cabernet Sauvignon reflection of Grange—intensely-flavoured fruit; completion of fermentation and maturation in new oak; expressing a Penfolds understanding of multi-vineyard, multi-region fruit sourcing. Named by an ex-Qantas employee, Bin 707 was first vintaged in 1964. The wine was not made from 1970 to 1975 when fruit was directed to other wines, nor in 1981, 1995, 2000 or 2003 (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.

PETER GAGO, PENFOLDS CHIEF WINEMAKER:

“Potential’ redefined... without doubt, this wine’s best is yet to come! Patience, please.”

“Decanting mandatory—particularly if bottled under screw cap.”

COLOUR

Deep dark core, purple edge retained in February 2012.

NOSE

Instantly recognisable—unabashed and unmistakably 707—no pretence, no mistaking. Dark berry coulis, spiced dates and pecan-shortcrust aromas hover above. Suggestive notes of ironstone, ferrous assortments and soy simmer below. Irrationally, but a silhouette of nutty, chocolate/malty oak...

PALATE

Full-bodied, rich and even. Varietal fruits have a role, but not a major part of this flavoursome production. Texturally, more muscular, defined and assertive, than mouth-coating or viscous. Prominent tannins are firm, ripe and malleable. Creamy/nougat oak in no way shying away—contentedly at one with the blend.

VINEYARD REGIONS

Coonawarra, Barossa, Wrattenbully, Padthaway, South Australia.

VINTAGE CONDITIONS

Adequate winter rains across most parts of South Australia offered good soil moisture levels for budburst, which was followed by a dry, warm and early spring. Climatic conditions favoured flowering and set with mild and calm weather. Minimal frost and disease pressures allowed for excellent vine canopy development. Early heat may have accompanied veraison but even ripening followed for those vines that had been through veraison and had adequate canopy. Harvest extended over a long period optimising colour, flavour and tannin development. The long and late South East harvest was particularly conducive to excellent flavour development in Cabernet whilst the vintage heatwave in the Barossa and McLaren Vale stalled ripening, inducing a lag period before harvest. Temperatures cooled off towards March.

GRAPE VARIETY

Cabernet Sauvignon.

MATURATION

Matured for 13 months in 100% new American oak hogsheads.

WINE ANALYSIS

Alc/Vol: 14.5% Acidity: 6.7g/L pH: 3.60

LAST TASTED

February 2012

PEAK DRINKING

2014–2035

FOOD MATCHES

Suckling pig, Quantong mustard, warrigal greens.(Magill Estate Restaurant).

