

Bin 407 Cabernet Sauvignon

From an excellent vintage in South Australia, the 1993 Bin 407 is a fine example of a premium varietal Cabernet Sauvignon made predominantly from grapes grown at McLaren Vale and Coonawarra. The wine exhibits all the hallmarks of the Penfolds style - alluring depth of flavour, complexity and a perfect balance between fruit and oak.

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	750	mL	
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VINEYARD REGION	Coonawarra, McLaren Vale, Padthaway		
VINTAGE CONDITIONS			
GRAPE VARIETY	Cabernet Sauvignon		
MATURATION	The wine was matured in new, one and two-year- old American and French oak barrels for 12 months.		
WINE ANALYSIS	Alc/Vol: 13.50% Acidity: 6.80g/L pH: 3.52		
LAST TASTED	Penfolds Rewards of Patience, Sixth edition, 2008.		
PEAK DRINKING	Now - Penfolds Rewards of Patience, Sixth edition, 2008.		
FOOD MATCHES	Cheese, Lamb		

COLOUR

NOSE

PALATE

Winemaker comments by

Penfolds Rewards of Patience, Sixth edition, 2008.

Medium deep red.

Fresh, sweet blackcurrant, mocha, herb garden, violet aromas.

Stewed plum, blackberry flavours and fine brambly, sappy dry tannins. A bittersweet finish. Mature and ready to drink.