



B I N 4 0 7 C A B E R N E T S A U V I G N O N

2014

“Accessibility for Cabernet lovers – no DNA Checks required!
This Bin 407 will certainly be ready to drink before the 2014 Bin 389 Cabernet Shiraz.”

“The twenty-fifth Bin 407 release?! Surely not – it seems like only yesterday
that the 1990 Bin 407...”

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	Cabernet Sauvignon
VINEYARD REGION	Wrattenbully, McLaren Vale, Barossa Valley, Coonawarra, Clare Valley
WINE ANALYSIS	Alc/Vol: 14.5%, Acidity: 6.3.g/L, pH 3.62
MATURATION	13 months in French oak (24% new) and American oak hogshead (10% new, 27% 1-y.o., 39% 2-y.o.)
VINTAGE CONDITIONS	Above-average winter and early spring rainfall offered the vines in South Australia healthy soil moisture profiles for the growing season. Late spring and summer were dry and warm setting significant heat records. Warm weather prevailed during summer and throughout veraison, allowing grapes to develop evenly and with good flavour intensity. These warm conditions came to an abrupt halt in the Barossa Valley and McLaren Vale in mid-February with significant rainfall allowing for long, slow and optimal ripening of the fruit. Wrattenbully had a warm and generally dry ripening end to the season allowing the development of strong varietal flavours.
COLOUR	Deep red
NOSE	Varietally correct, with all the right ‘ingredients’ – dried herbs, tobacco, mint, rosemary and thyme. Familial aromas of cold roasted lamb, dark olive and pulpy tomato attest to regional and varietal parentage. Oak? Just.
PALATE	An olive savouriness sitting over a powdery coffee-ground base are the first two flavour/textural descriptors that register... Then, blackcurrant, mulberry, boysenberry fruits complemented by a tomato puree sweetness. The friendly mix of trans-Atlantic oaks is handled very well (34% new). Finishes clean and long, courted throughout by compliant Cabernet tannins.
PEAK DRINKING	Now - 2028
LAST TASTED	June 2016