



Bin 707 Cabernet Sauvignon

1999

Penfolds Bin 707 Cabernet Sauvignon is the Cabernet equivalent of Grange: ripe, intensely-flavoured fruit, fermented and matured in new American oak, and expressing the Penfolds policy of multi-vineyard, multi-region fruit-sourcing. Named by an ex-Qantas marketing man, Bin 707 was first vintaged in 1964. The wine was not made from 1970 to 1975 (when the focus shifted to Bin 389) nor in 1981, 1995 or 2000 (when fruit of the required style and quality was not available). Big and long-lived, Bin 707 has a secure place among the ranks of Australia's finest Cabernets. Packaged in laser-etched bottles from the 1997 vintage.



VINEYARD REGION	Barossa Valley, Coonawarra, Padthaway
VINTAGE CONDITIONS	After a dry winter, good rains in September arrived just in time to assist early growth, although this was less vigorous and therefore produced a smaller crop than normal. Conditions throughout summer were dry and warm before relieving rains and cooler conditions in autumn. Fruit was particularly intense with ripe, minty flavours and excellent varietal definition and structure.
GRAPE VARIETY	Cabernet Sauvignon
MATURATION	13 months in new American oak.
WINE ANALYSIS	Alc/Vol: 13.5% Acidity: 7.0g/L pH: 3.49
LAST TASTED	2002-01-17
PEAK DRINKING	2004 - 2016
FOOD MATCHES	Cheese, Lamb

Winemaker comments by
Peter Gago, Penfolds Chief Winemaker

COLOUR

An opaque mauve, with a black centre and dark crimson rim.

NOSE

Varietal notes of blackcurrant and a hint of leaf are immediately apparent, with black olives and sweet dark fruits in the background. The wine shows cedary, spicy oak with thumbprint savoury smoky whiffs indicative of the ferment finishing in barrel.

PALATE

Structurally tight and taut, in keeping with the variety, the wine is mouth-filling and expansive, with bright, ripe dark berry fruits and tight-grained, elongated tannins. With great finesse and showing excellent persistence of flavour, the wine's impress