

Bin 407 Cabernet Sauvignon 2006

Launched with the 1990 vintage in 1993, Penfolds Bin 407 was developed in response to the increasing availability of high-quality Cabernet Sauvignon fruit. Inspired by Penfolds Bin 707, Bin 407 offers varietal definition and approachability, yet with structure and depth of flavour.

A 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 a sensitive use of French and American oak.



Major components were sourced from Robe, Coonawarra and McLaren Vale, with smaller parcels from Langhorne Creek and the Barossa Valley.
A dry, warm winter promoted good bud fruitfulness followed by a spring with limited frost concerns which meant overall vine health was excellent. January was hot and dry, tempered by a cool February that steadied ripening. Warm weather at harvest ensured full flavour development.
Cabernet Sauvignon
This wine was matured for 12 months in French and American hogsheads, 15% new with the balance in older oak.
Alc/Vol: 14.5%
Acidity: 6.40g/L
pH: 3.54
December 2008
2010 to 2028
Roast lamb, game and cheese.

COLOUR

NOSE

PALATE

Winemaker comments by

Peter Gago - PENFOLDS Chief Winemaker

Dense crimson red.

Ripe, concentrated and varietal. To the fore - dark fruits laced with bay-leaf, camphor, cinnamon and kalamata olive. Less obtrusively - subtle leather & polish, nutmeal and a modicum of oak.

Redolent of a dark blackcurrant/prune jus over a sticky date or Christmas pudding, yet retaining a somewhat savoury juiciness. A beguiling texture - south-east chalk, sea-mineral (wet-stone) gravely tannins and integrated oak -conspiring to create a dense, muscular weave. No mint , no leafiness - simply full-throttle, amply-flavoured dark Cabernet, replete with a cassis thumb-print.

"Contains substantial Bin 707 genetic markers. 2006 - A classic year for Cabernet!"