



Penfolds[®]

BIN 407 CABERNET SAUVIGNON

2009

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.

PETER GAGO, PENFOLDS CHIEF WINEMAKER:

“The 2009 South Australian harvest has delivered a ripe and fruit-driven Bin 407, well-equipped for its medium-term cellaring journey.”

“This twentieth release of Bin 407 will not disappoint—remaining true to the original Bin 407 stylistic template.”



COLOUR

Mauve, dark centre.

NOSE

Broodingly un-giving at first...

With a little coaxing a varietal ascension of briar, blackcurrant, mulberry and tomato-leaf aromatics. Without as much as a swirl, saddle-leather, cantaloupe skin complexities appear, as do wafts of pencil-shavings oak.

Convincingly, Cabernet.

PALATE

Focussed.

Flavours of stewed beetroot meshed with dark liqueured cherry, and a spray of menthol/spearmint. A carpaccio/tartare fleshiness underpinned by beef-stock, powdery tannins.

One barrel in three new? How?!

VINEYARD REGIONS

McLaren Vale, Coonawarra, Robe, Mt Benson, Adelaide Hills and Barossa Valley. South Australia.

VINTAGE CONDITIONS

Adequate winter rains across most parts of South Australia gave good soil moisture levels for budburst, which was followed by a dry and warm spring. Climatic conditions favoured flowering and set with mild and calm weather, however there was some shatter in Shiraz across parts of the state. Minimal frost and disease pressures allowed for excellent vine canopy development. November and December conditions were mild to average, providing good conditions for even ripening. Harvest also continued 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, giving a lag period before Cabernet harvest. 2009 proved to be a slightly later vintage compared to the previous years. Some healthy early to mid December Summer rainfall, followed by conditions drying up very quickly and continuing until the end of February. Early heat accompanied veraison but even ripening followed for those vines that had been through veraison and had adequate canopy. Temperatures cooled off towards March.

GRAPE VARIETY

Cabernet Sauvignon.

MATURATION

Matured for 12 months in new French (27%) and new American (7%) oak hogsheads with the balance in seasoned American oak hogsheads.

WINE ANALYSIS

Alc/Vol: 14.4% Acidity: 6.5g/L pH: 3.55

LAST TASTED

November 2011

PEAK DRINKING

2013–2023

FOOD MATCHES

Slowly roasted garlic and rosemary infused lamb shoulder with kalimata olives, grilled capsicum, zucchini and heirloom tomatoes.