



Bin 707 Cabernet Sauvignon

A record of outstanding quality and continued success in national and overseas wine shows has reinforced Bin 707's position as the international benchmark for Australian Cabernet Sauvignon. As one of the most intense and flavoursome Cabernets made in Australia, it requires medium to long term cellaring to realise its full potential.



VINEYARD REGION	
VINTAGE CONDITIONS	
GRAPE VARIETY	Cabernet Sauvignon
MATURATION	Matured in new American oak barrels for 16 months.
WINE ANALYSIS	Alc/Vol: 13.50%
	Acidity: 6.90g/L
	pH: 3.46
LAST TASTED	2000-07-27
PEAK DRINKING	Now - 2006
FOOD MATCHES	Beef, Cheese, Lamb

Winemaker comments by Phillip John

COLOUR

Almost black in colour, due to the tremendous depth of dark cherry-red hues.

NOSE

It has a rich bouquet of ripe berry fruit and vanillin oak with mocha coffee-like Cabernet and cassis characters. Barrel fermentation has produced very well integrated oak that combines and lifts the fruit, resulting in an opulent, harmonious aroma.

PALATE

This magnificent, full-bodied wine is rich and flavoursome with concentrated, sweet Cabernet fruit, complementary oak and great palate length. Despite the intensity and richness, the wine has a softness now that tends to deceptively mask some of the wine'