



Bin 407 Cabernet Sauvignon

2005

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, 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.



VINEYARD REGION	McLaren Vale, Padthaway
VINTAGE CONDITIONS	The 2005 vintage was of consistent good quality across all regions. Favourable seasonal conditions - particularly mild temperatures, with few sustained hot periods, and moderate and generally well timed rainfall - resulted in good quality and steady ripening of fruit, with full varietal characters being developed.
GRAPE VARIETY	Cabernet Sauvignon
MATURATION	This wine was matured for 12 months in 20% new French and American hogsheads, with the balance in older oak.
WINE ANALYSIS	Alc/Vol: 14.50% Acidity: 6.60g/L pH: 3.56
LAST TASTED	Penfolds Rewards of Patience, Sixth edition, 2008.
PEAK DRINKING	Now to 2020 - Penfolds Rewards of Patience, Sixth edition, 2008.
FOOD MATCHES	Cheese, Duck & Game

Winemaker comments by Penfolds Rewards of Patience, Sixth edition, 2008.

Deep purple red.

Intense elderberry, ginger, spicy, musky aromas with underlying savoury nuances.

A very elemental wine packed with exuberant youthful fruit, dense chalfy tannins and vanillin oak. Impressive now, but it will gain more richness, weight and volume with further bottle development.

COLOUR

NOSE

PALATE