Penfolds

## Bin 707 Cabernet Sauvignon 2004

Bin 707 is PENFOLDS Cabernet Sauvignon Grange equivalent: ripe, intensely-flavoured fruit; completing fermentation 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, 2000 or 2003 (when fruit of the required style and quality was not available). Full bodied and with good cellaring potential, Bin 707 has a secure place among the ranks of Australia's finest Cabernets.

This is a wine of depth and layers of flavour, at a sensible alcohol level. 2004 was an excellent year for first class Cabernet, and this is a great Bin 707. With no 2003 Bin 707 released, the 2004 marks a welcome return.



## Winemaker comments by Peter Gago - PENFOLDS Chief Winemaker

Deep and dark with a dense core.

The nose shows fruit to the fore, although much more: cassis, raspberry coulis, an underlay of red liquorice, black olive, soy and artefacts of well hidden oak. Youthful, lively and alluring!

Textured, lush and chewy, with an even coating of talc-like tannins, the palate has a 'compression' of flavour, without heaviness or overextraction...marmalade, orange and tangerine citrus notes align with those that decry Cabernet. The wine is poised and balanced, with highly stylised and crafted oak, and highly defined and structured, showcasing the 'finest cut' of ripe, low yielding Cabernet.

VINEYARD REGION	Barossa Valley, McLaren Vale, Coonawarra
VINTAGE CONDITIONS	Above average winter rainfall led into a promising vintage, which was characterised b mild conditions up until February, followed b hot weather conditions throughout March and April. South Australia fared well and produce wines of elegance and intensity.
GRAPE VARIETY	Cabernet Sauvignon
MATURATION	This wine was aged for 15 months in new American oak hogsheads.
WINE ANALYSIS	Alc/Vol: 13.5%   Acidity: 6.9g/L   pH: 3.52
LAST TASTED	1.12.06
PEAK DRINKING	2009 to 2035
FOOD MATCHES	Ideal with beef, duck and game.

COLOUR NOSE

PALATE