



Bin 407 Cabernet Sauvignon

2001

Launched in 1993 with the 1990 vintage, Penfolds Bin 407 was developed by Penfolds Chief Winemaker, John Duval, in response to the increasing availability of high-quality Cabernet Sauvignon fruit. Inspired by Penfolds Bin 707, Bin 407 offers varietal definition and attention to detail, at a more affordable price point.

A textbook Cabernet, Bin 407 is true to Penfolds' multi-region, multi-vineyard blending policy, showing a core of ripe fruit supported by French and American oak.



VINEYARD REGION	South Australia
VINTAGE CONDITIONS	Good winter rains gave all key South Australian regions a very good start to the growing season. Fruit set was excellent and vineyard management to reduce crop loads, ensured the vines were in good shape to continue ripening throughout the season. Summer rains brought relief to the vineyards and the ensuing fine conditions resulted in fruit reaching full ripeness and picked in optimal condition.
GRAPE VARIETY	Cabernet Sauvignon
MATURATION	12 months in new (23%) and older French and American oak hogheads.
WINE ANALYSIS	Alc/Vol: 14.00% Acidity: 6.60g/L pH: 3.58
LAST TASTED	Penfolds Rewards of Patience, Sixth edition, 2008.
PEAK DRINKING	Now to 2016 - Penfolds Rewards of Patience, Sixth edition, 2008.
FOOD MATCHES	Beef, Cheese, Veal

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

COLOUR

Medium deep red-purple.

NOSE

Opulent black olive, tea leaf, cassis, plum aromas.

PALATE

Richly concentrated wine with black olive, brambly, blackcurrant flavours and chunky dry tannins. It finishes grippy, woody dry. Has plenty of volume but lacks finesse. Best to drink while the fruit is dominant.