



## BIN 707

CABERNET SAUVIGNON

2010

Peter Gago, Penfolds Chief Winemaker:

*“This 2010 will give any Bin 707 vintage back to 1964 a run for its money’—  
an unofficial quip, mid-tasting, naturally to be denied publically!”*

*“Bin 707 unofficially re-defined in 2010: Gloss and sheen (‘sparkle’),  
yet with depth and structure (‘substance’)... what more could be asked for?!”*

**B**in 707 is a Cabernet Sauvignon reflection of Grange—intensely-flavoured fruit; completion of fermentation and maturation in new oak; expressing a Penfolds understanding of multi-vineyard, multi-region fruit sourcing. Bin 707 was first vintaged in 1964. The wine was not made from 1970 to 1975 when fruit was directed to other wines, nor in 1981, 1995, 2000, 2003 or 2011 (when fruit of the required style and quality was not available). Full bodied and with proven cellaring potential, Bin 707 retains a secure place among the ranks of Australia’s finest Cabernets.

### COLOUR

Supporting a purple rim and dense black core.

### NOSE

A pool of fruits (blue and black) unravel to reveal blueberry, mulberry, boysenberry and blackberry.

Similarly, a colourful courtier’s adornment of florals and spice disrobe to release violet, wild flowers and anise, whilst shyly lowering a veil of cassis.

Aeration liberates a coulis/compoté of candied fruits (incl. dried figs) and roasted beetroot, coated by an assortment of dusting powders.

### PALATE

Focus and definition—a palate continuum with no rough edges. Harmonious and luxuriant.

A glycerolic density—texturally marrow-like with squid-ink concentration—thankfully without the commensurate flavour/source. Crème de cassis effortlessly cascades from nose to palate, collecting raspberry and dark cherry fruits in passage.

An oak cocoon plied with overt ripe tannins attempts to frame the package, yet a seriously lingering flavour and tactile aftertaste refuses to be curtailed.

**VINEYARD REGIONS** Barossa Valley, Padthaway, Coonawarra, Wrattenbully, Adelaide Hills.

**VINTAGE CONDITIONS** After experiencing some of the best winter rainfall in years, the Barossa Valley was poised for a great growing season. With replenishing winter rains in Coonawarra and Wrattenbully, South Australia was primed for an outstanding vintage. Canopy growth was sound and balanced, providing the structural foundations for the ensuing ripening period. Mild and dry ripening conditions across most South Australian regions coincided with cool nights and resulted in consistent conditions. Sporadic Barossa Valley rain assisted ripening and provided balance. Perhaps most importantly, winter, spring and vintage conditions allowed for full flavour development and a chance for Cabernet Sauvignon to realise optimum tannin maturity. In short, a Cabernet vintage for the reference books—a benchmark.

**GRAPE VARIETY** Cabernet Sauvignon.

**MATURATION** Matured for 16 months in new American oak hogsheads.

**WINE ANALYSIS** Alc/Vol: 14.5%, Acidity: 6.5g/L, pH: 3.66.

**LAST TASTED** January 2013.

**PEAK DRINKING** 2016 – 2040.

**FOOD MATCH** Confit lamb breast, roasted Jerusalem artichokes and creamed saltbush.