



Bin 707 Cabernet Sauvignon

1994

PENFOLDS Bin 707 continues to reinforce its reputation as the international benchmark for Australian Cabernet Sauvignon. The winemaking philosophy of Bin 707 is similar to that of Grange. The foundations are carefully selected ripe grapes, barrel fermentation and new American oak maturation.

The 1994 Bin 707 Cabernet Sauvignon is a spectacular wine from an outstanding year - complex and firm with superb balance and character. Cabernet from Coonawarra contributes strength and firmness of structure, while the Barossa component adds mouth-filling richness, resulting in a completeness of structure and flavour.



VINEYARD REGION	Coonawarra, Barossa Valley and Mount Barker.
VINTAGE CONDITIONS	The spring and summer preceding the 1994 vintage were cool and dry in most parts of Australia, a very welcome change from the difficult, wet 1992 spring that had created so many problems the previous year. The result, however, was a very late vintage which had vineyard managers in the cooler areas doubting whether the grapes could possibly ripen fully. Luckily, a long mild autumn allowed full ripeness to be achieved.
GRAPE VARIETY	Cabernet Sauvignon
MATURATION	Fermentation finished in and matured in new American oak barrels for 18 months.
WINE ANALYSIS	Alc/Vol: 13.50% Acidity: 7.70g/L pH: 3.38
LAST TASTED	27-Jul-2000
PEAK DRINKING	2005 - 2020
FOOD MATCHES	Beef, Cheese, Lamb

COLOUR

NOSE

PALATE

Winemaker comments by John Duval

A tremendous depth of dark crimson.

The complex and stylish bouquet shows intense, sweet, dark fruits - stewed plum and cassis with integrated barrel ferment oak characters. Earthy rich nuances and tobacco complexities add further depth to the aromas.

Highly defined and powerful, the full bodied palate has concentrated blackcurrant flavours complexed by integrated, sweet, strong oak and tannins that grip. The wine shows impeccable balance, sweetness of fruit and a long lingering finish, the hallmarks of a great wine.