

BIN 707 CABERNET SAUVIGNON

2014

“Bearing a Barossa stamp... out of a cool(er) year? In vogue with 707’s from the 1980’s? Nothing wrong with that!”

“Probably best not to mention the blend contains 10% Block 42! Sssh!”

“More structurally and texturally alive than weighty and lushly apportioned.”

“Recommend a gentler decant, and fresh pour to capture the first phase of this wine’s initial ‘trajectory’.”

PETER GAGO
PENFOLDS CHIEF WINEMAKER



OVERVIEW Bin 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.

GRAPE VARIETY Cabernet Sauvignon

VINEYARD REGION Barossa Valley, Padthaway, Port Lincoln

WINE ANALYSIS Alc/Vol: 14.5%, Acidity: 6.7 g/L, pH: 3.68

MATURATION 17 months in 100% new American oak hogsheads

VINTAGE CONDITIONS Above-average winter and early spring rainfall offered the vines in South Australia healthy soil moisture profiles for the growing season. Significant rainfall in Padthaway continued throughout the month of October. Late spring and summer were dry and warm in the Barossa Valley with significant heat records being set. Padthaway experienced very windy conditions through an extended flowering period which led to poor fruit-set. Warm weather continued through the summer in Barossa Valley and throughout veraison, allowing grapes to develop evenly and with good intensity. These conditions came to an abrupt halt on February 14th with a significant rainfall event slowing harvest. The remainder of the growing season was warm and dry. This ensured desired flavour development and acid retention resulting in impressive fruit quality.

COLOUR Deep and dark red

NOSE Nothing if not ‘complex’!
At first it certainly doesn’t shout Cabernet-teriyaki, Japanese sauces (beef and sweeter mushroom stock), nori. Sea-spray/shale/seaweed/iodine to the fore.
But if in doubt delve closer – trademark Block 42 Cabernet pungency coupled with passata (tomato) aromatics ascend to sign-off on a 100% varietally pure pedigree.
Barely perceptible oak (but 100% new!) aligns with scents of boardroom worn-leather to convey this wine’s many non-fruit derived credentials.
All the above coalesce with an odd transient waft that surely must come from a bakery/patisserie – freshly baked vanilla sponge in particular. No? Really?!

PALATE Saturated dark fruits – blackberry and blackcurrant with flourishes of aniseed and black bean. A clearly demarcated oak core – radiating structural and flavour appendages that afford impressive palate weight and depth.
Localised (top of mouth) peripheral/fringe tannins in cohorts with a balanced acidity deliver to palate length expectation.
‘Made to measure’ layers of unadulterated Cabernet flavours, a noticeable grip, and a deceptively complex mouthfeel, construe to tick any remaining boxes.
Watch this space – an unnamed yet learned source has already suggested that this vintage could be a Bin 707 sleeper? Word’s out...

PEAK DRINKING 2018 - 2042

LAST TASTED June 2016