

# BIN 407

Cabernet Sauvignon 2018

Launched with the 1990 vintage in 1993, Bin 407 was developed in response to the increasing availability of high quality cabernet sauvignon fruit. Inspired by Bin 707, Bin 407 offers varietal definition and approachability, yet still with structure and depth of flavour. Textbook cabernet sauvignon, the varietally expressive Bin 407 highlights the rewards of Penfolds multi-region, multi-vineyard blending, with a core of ripe fruit supported by sensitive use of French and American oak.

## GRAPE VARIETY

Cabernet Sauvignon

## VINEYARD REGION

Coonawarra, Padthaway, Wrattenbully, McLaren Vale, Barossa Valley, Robe

## WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 6.9 g/L, pH: 3.58

## MATURATION

12 months in French oak (21% new) and American oak (9% new) hogsheads

## VINTAGE CONDITIONS

A relatively dry winter and spring, coupled with slightly above average temperatures, indicated an early start to the growing season. Overall warm conditions prevailed with optimal conditions for flowering and fruit-set. Barossa Valley experienced 22 days of temperature greater than 35°C, while McLaren Vale experienced 17 days of temperature greater than 35°C, with a maximum of 42.1°C on January 18th. Coonawarra experienced 13 days over 35°C coupled with below average rainfall. Late flowering and the onset of veraison delayed harvest by a few weeks, a pattern that also played out in Wrattenbully, Padthaway and Robe. The warm autumn conditions leading into harvest ensured cabernet sauvignon achieved ample ripeness with well-rounded tannins and tremendous varietal flavour. All up, an exceptional vintage for cabernet sauvignon.

## COLOUR

Vibrant crimson red

## NOSE

Soars brazenly, immediately cabernet – tomato relish/chutney, cassis.

Other fruits edge forward for shelf-space – yellow fleshed plum (*El Dorado?*) and ripe persimmon.

Intriguingly, other less assertive aromatics offer more complexity: sage soaked in butter/oil (pre-saltimbocca preparation); olive leaf/turmeric spices, caper brine.

Reticent oak (cedar) noted – manifested as a seasoned/maturation character.

## PALATE

Medium-bodied; elegantly framed. No mid-palate deficiencies!

Blackcurrant and plum fruits sit alongside mocha/chocolate/walnut flavours.

Oak? A genteel (washed, older oak) character – affording a maturation, not a flavour imprint.

Mouth-watering with fine, rounded/polished tannins.

In sharp palate contrast – a finessed, varietally-driven alternative to the muscular and Grange-like Bin 707 Cabernet.

## PEAK DRINKING

Now – 2038

## LAST TASTED

March 2020