

# BIN 704

## NAPA VALLEY CABERNET SAUVIGNON 2022



Steeped in Penfolds winemaking tradition yet still embracing modernity, Bin 704 seeks to redefine Napa Valley Cabernet through a Penfolds lens. Being mindful of varietal nuances, regional essence, and silk-like textural definition, the wine is nurtured in French barriques for maturation. Impressive is the cyclical nature of viticulture and winemaking, and Penfolds recognises that different hemispheres often end up being the mirror image of the other. The name Bin 704 draws inspiration from the 'mirror' or 'reverse' image of its Australian Bin 407 stablemate, a wine which also respects varietal expression.

### GRAPE VARIETY

Cabernet Sauvignon

### VINEYARD REGION

Napa Valley

### WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 6.7 g/L, pH: 3.62

### MATURATION

16 months in French oak barriques (45% new)

### VINTAGE CONDITIONS

Abundant autumn and winter rainfall at the end of 2021 and the start of 2022 alleviated the three-year drought. The mild spring brought a promising early beginning, with budburst and flowering slightly ahead of the curve. The summer surprised growers with cool mornings and warmer afternoons. With ample rainfall, the vines developed healthy protective canopies. There were two heat spikes in May and June, but they emerged early in the season and did little to trouble growers. A more intense heatwave in September forced growers to decide whether to harvest their crop early or ride out the heat. Location influenced the thinking, with elevated mountain vines experiencing cooler conditions than the valley floor. Many growers decided to do both, allowing for a range of blending components. The vintage produced smaller berries with concentrated flavours and remarkable acidity, resulting in balanced wines.

### COLOUR

Crimson, purple rim.

### NOSE

A gentle swirl introduces warm and inviting aromatics, with comforting notes reminiscent of a French *pâtisserie*. First noted, sweet, creamy scents of vanilla custard and Portuguese tarts. Also present are buttery aromas of English shortbread and the wholesome, malty fragrance of biscuits in cheesecake. The subtle sweetness of caster sugar and vanilla blends with lush pouring cream, adding to the aromatics. A nod to winemaking is evident through the characteristic barrel fermentation note, a synergetic meld of fruit and oak which introduces a layer of complexity. An unexpected twist comes from the scent of cordite, enriched by the herbal freshness of bay leaf. Cola notes provide sweetness, while hints of slow cooked game and a robust earthiness note contribute a savoury depth. The aroma is rounded off with a touch of dustiness, suggesting aromatic complexity is driven by both varietal and terroir influences.

### PALATE

Slate-like tannins create a firm yet flexible structure, producing tension in the mouthfeel. The aromatic spectrum is reproduced on the palate. The warm, comforting notes of blueberry muffins and cinnamon cake add a homely familiarity. The mid-palate is ably supported by generous dark cherry flavours. A blend of red and blue fruits is present, with the juicy vibrancy of redcurrant standing out. The acidity is refreshing, invigorating the fruit flavours and ensuring a bright and engaging tasting experience. Drinking beautifully in the flush of youth, with more to promise for those with discipline.

### PEAK DRINKING

Now - 2043

### LAST TASTED

March 2025