



BIN 707 CABERNET SAUVIGNON

2013

“Classic mid-80’s Bin 707 in style! Nothing wrong with that!”

*“The first Adelaide Hills predominant Bin 707...
with Kalimna Blocks 41 and 42 still well-represented.”*

“Needs time. Attainable? In most instances, probably not...! Temptation overload...”

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 vintage 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 100% Cabernet Sauvignon

VINEYARD REGION Adelaide Hills, Barossa Valley, Wrattenbully, Coonawarra

WINE ANALYSIS Alc/Vol: 14.5%, Acidity: 6.4 g/L, pH: 3.53

MATURATION 16 months in 100% new American oak hogsheads

VINTAGE CONDITIONS Whilst winter rainfall varied between regions, spring was quite obviously dry across all parts of the state. Early budburst was a consistent theme across all regions within South Australia. Spring started with cool temperatures in the South East and for most parts of the Adelaide Hills. The Barossa Valley enjoyed some warmer days, dispersed throughout October and November. Whilst canopies were small to moderate, they were healthy and balanced and contributed to even veraison and consequent ripening. Warmer temperatures were observed after the New Year and persevered throughout most of January, contributing to an early start to the 2013 harvest and a short, condensed vintage. The dry and warm conditions, coupled with lower than average yields in most regions resulted in Cabernet with strong, structural tannins, great intensity and encouraging flavour.

COLOUR Dense dark red. Deep core

NOSE Umm, what do we have here?! Barrel ferment formics and ferrics, and a sweet V.A. lift. Aromatically very Penfolds, very Bin 707. Lifted scents of marmalade and citrus varietally flirt with sundried tomato/red capsicum. Rosemary...glaze; florals/perfume arise with air.

PALATE Classy, youthful.
Irish fruit-cake mix – rich and generous, alongside dark chocolate...an *Old Gold* rum n’raisin impression.
100% new oak all but absorbed, and at one with wine. Black olive and a suggestion of graphite.
Solid and complex...no overt varietal or regional assertion.
Excellent length, balance.

PEAK DRINKING 2017 – 2042

LAST TASTED July 2015