2018
BIN 704

CABERNET SAUVIGNON

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: 7.04 g/L, pH: 3.70

MATURATION
16 months in French oak (40% new, 60% 1-y.o.)

COLOUR
Deep red

NOSE
Savoury expressions lead the charge, finding many forms – carpaccio style red meats, seared beef with a mild pepper crust, bay leaf and wild thyme.
At the heart of the wine lies a Penfolds soul with mention of Black Forest cake, glazed cherries and dark chocolate aromas (all noted within 2018 Australian Penfolds Bins).
Oak doesn't distract on the nose, it is impossible to avert attention from a fruit-derived core.

PALATE
A silk-like flow, Bin 704 is still somewhat restrained during this embryonic stage.
Dark cabernet fruits transfer from the nose to the palate, common to both senses.
Primary fruits are animated and lithe, personality is humble yet there is still quiet conviction when it comes to the wine's origins…Napa! Without a doubt, regionally entrenched.
Chocolate coated (flavour) almonds (tannic-texture).
Pomegranate-like acidity contributes to liveliness and dovetailed cedary/spicy oak adds to intrigue.
Sleek. Silken. Supple.

LAST TASTED
September 2020

Penfolds