## **BIN 707** CABERNET

2014

SAUVIGNON

BIN 707 CABERNET

"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

Grange: intensely-flavoure fermentation and maturat expressing a Penfolds under vineyard, multi-region fruit was first vintaged in 1964. made from 1970 to 1975 (vince directed to other wines) not 2000, 2003 or 2011 (when style and quality was not awand with proven cellaring retains a secure place amo	Bin 707 is a Cabernet Sauvignon reflection of	COLOUR	Deep and dark red
	Grange: intensely-flavoured fruit; completion of fermentation and maturation in new oak; expressing a Penfolds understanding of multivineyard, 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.	NOSE	Nothing if not 'complex'! At first it certainly doesn't shout Cabernetteriyaki, 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
GRAPE VARIETY	Cabernet Sauvignon		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/
VINEYARD REGION	Barossa Valley, Padthaway, Port Lincoln		
WINE ANALYSIS	Alc/Vol: 14.5%, Acidity: 6.7 g/L, pH: 3.68		patisserie – freshly baked vanilla sponge in particular. No? Really?!
MATURATION	17 months in 100% new American oak hogsheads	PALATE	Saturated dark fruits – blackberry and blackcurrant with flourishes of aniseed and
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.		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  Penfolds