

Bin 707 is a perfect cabernet sauvignon representation of Penfolds 'House Style': 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 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, 2011 or 2017 (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

Cabernet Sauvignon

VINEYARD REGION

McLaren Vale, Coonawarra, Barossa Valley, Wrattonbully, Robe, Adelaide Hills

WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 7.0 g/L, pH: 3.57

MATURATION

18 months in American oak hogsheads (100% new)

VINTAGE CONDITIONS

A relatively dry winter and spring, coupled with slightly above average temperatures, indicated an early start to the growing season. A spell of cold weather during budburst slowed vine phenology by approximately 10-14 days but climatic conditions for flowering and fruit-set were optimal in all regions. Summer was warm, with the Barossa Valley, McLaren Vale and Coonawarra all experiencing heat spells greater than 35°C in January with below average rainfall. Late flowering and onset of veraison delayed harvest by a few weeks, a pattern also reflected in Wrattonbully and Robe. The Adelaide Hills had a very dry finish to summer and an unseasonably warm autumn, ensuring cabernet sauvignon achieved ample ripeness with good levels of flavour and intensity. Overall, an exceptional vintage for cabernet sauvignon with strong varietal expression across each sourcing region.

COLOUR

Deep mulberry red

NOSE

First impression: An automatic ascent of cabernet sauvignon varietal fruits laced with classic Bin 707 barrel-ferment

and formic markers.

Fruit and derivatives: Scents of boysenberry ice-cream, black forest cake, dark black cherry/kirsch... and zabaglione,

pana cotta notes hovering above.

Oak: Contribution noted via the release of sandalwood, frankincense and whetstone sharpening block

graphite aromatics.

Lasting impression: Vivid. Elemental. Beckoning.

PALATE

A solid cabernet core immediately apparent, with fruits to the fore (juicy blackcurrant) and a wrinkled, black olive concentration. Texturally, the fine weave of a tapestry – a thread of rhubarb/cranberry natural acidity, wrapped around a mesh of slinky tannins. (A perception of skin and seed tannins only, despite 100% new oak. No doubt the wine's gloss and sleekness render this isconception). Complexingly, a dark chocolate graininess, cedar and a savoury disposition contribute to the layering, length and longevity potential of this wine.

Complete.

PEAK DRINKING

Now - 2050

LAST TASTED

February 2020