

BIN 707

CABERNET SAUVIGNON 2023



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 vintage in 1964. The wine was not produced from 1970 to 1975 (when fruit was diverted to other wines) or in 1981, 1995, 2000, 2003, 2011, 2017, or 2020 (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, Padthaway, Barossa Valley

WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 6.6 g/L, pH: 3.66

MATURATION

18 months in American oak hogsheads (100% new)

VINTAGE CONDITIONS

In McLaren Vale, a wet spring with cooler temperatures and hail impacted flowering and fruit set, reducing yields. However, a return to warmer and drier summer conditions allowed vines to regain balance, resulting in a delayed harvest. The cool harvest conditions contributed to high-quality grapes, with small bunches and berries allowing for concentrated flavours and ripe tannins. Padthaway experienced a wet start to the season, with above-average rainfall in several months. Spring brought lower maximum temperatures and cloud cover, which slowed vine development. Despite a mid-level heatwave in December, the overall cooler and wetter growing season led to later flowering, fruit set, and veraison. The region avoided significant heat spikes during an orderly harvest, yielding exceptional parcels of Cabernet Sauvignon. The Barossa Valley faced a challenging vintage with near-average winter rainfall and a drier start to spring. This was followed by a cooler-than-average growing season punctuated by extreme weather events, including flash floods and thunderstorms. The persistent threat of disease required careful vineyard management. Nevertheless, the region enjoyed a moderately warm harvest with beneficial diurnal temperature swings, leading to better-than-expected yields and high-quality fruit, particularly for Cabernet Sauvignon, which exhibited distinctive varietal characteristics.

COLOUR

Deep, dark magenta on rim; black core.

NOSE

As is Bin 707's want – yes, it's Cabernet. Yes, it's Bin 707.

But not in that order. 100% of both!

Scents of black olive tapenade and tobacco pouch may assist in the varietal ID, yet there are many other aromatic nuances to distract...

At first, scents ascend of Cophera/dusty chocolate and barrel-ferment pralines. Ditto, dry-aged beef and pan juices.

Diagnostically, arguably, these aromatics speak more to Penfolds winemaking artefact than origin. After all, this is Bin 707, not Grange!

Soaked dark cherry/fruit cake mix/rhubarb/Black Forest cake attest to variety. Peripheral freshly ground cinnamon notes (sprinkled on custard, Portuguese tart?) add further complexity. And again, not to forget – we're engaging Penfolds 'Grange of Cabernet'... almost identical winemaking and 100% *Quercus alba*. Many confer – different variety, similar style.

PALATE

Many of the descriptors detected on this Bin 707's nose are effortlessly retrieved on its palate.

A first impression reveals that this release is not overtly fruit-dependent, although blackberry and mulberry fruits are instantly detected.

Perhaps more of a savoury/earthy disposition, augmented by pan juices/jus and black olive, and laced with exotic spices (African/Moroccan)... turmeric, bay leaf and pimento.

Temptingly, (couverture) dark chocolate crackle/Cophera flavours combine with the praline and nuttiness of barrel-fermentation.

An expansive, woven palate conveys this vinous deliciousness, with a positive tension assisted by seamless Cabernet tannins, that are at once granular, sleek.

Structure and flavours are both sophisticated and complex... masterfully conjured and showcased via this noble variety, Cabernet Sauvignon.

PEAK DRINKING

2026 - 2050

LAST TASTED

April 2025