



# BIN 407

## CABERNET SAUVIGNON 2017

Launched with the 1990 vintage in 1993, Bin 407 was developed in response to the increasing availability of high quality cabernet sauvignon fruit. Inspired by Bin 707, Bin 407 offers varietal definition and approachability, yet still with structure and depth of flavour. Textbook cabernet sauvignon, the varietally expressive Bin 407 highlights the rewards of Penfolds multi-region, multi-vineyard blending, with a core of ripe fruit supported by sensitive use of French and American oak.

### GRAPE VARIETY

Cabernet Sauvignon

### VINEYARD REGION

Padthaway, McLaren Vale, Barossa Valley, Coonawarra, Wrattenbully

### WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 6.6 g/L, pH: 3.63

### MATURATION

French (18% new) and American oak hogsheads (14% new)

### VINTAGE CONDITIONS

The growing regions across South Australia experienced a cool and wet winter and spring. Several longstanding rainfall records were broken across South Australia, with little need for supplementary irrigation until well into summer. Spring was typically windy in the warmer climate districts, especially in October, which created some challenges with fruit set. Despite cooler spring temperatures, the breezy weather helped ward off any danger from frost in Wrattenbully and Coonawarra. The prevailing cool conditions slowed the growing season with flowering and veraison both delayed, in select regions it was two weeks longer than average. There were no summer heatwaves, with only a handful of days recorded above 40 degrees. Warmer weather in March was welcomed, allowing grapes to finish ripening with great colour and varietal flavour. Vintage in the cooler southern districts was not completed until early May.

### PEAK DRINKING

Now - 2030

### LAST TASTED

June 2019

### COLOUR

Garnet red

### NOSE

An aromatic umbrella sheltering all things cabernet. An immediate ascent of violet, mulberry leaf – laced with star anise, cinnamon, orange zest. Followed by varietal wafts of tomato ketchup, soy, iodine, and oddly, a Chinese spice/stock marinade. Not yet exiting this theme – sweet plum sauce, hoisin and roast duck crackling trepidatiously follows.

### PALATE

Immediately more Tuscan than Bordeaux in cabernet character. Nevertheless, still very (South) Australian. Savoury, with a sour cherry grip ... and subtle cherry pip oak influence. Mouth-watering and succulent, yet still linear – tempered by appetising angular tannins. Darker fruits and green Spanish (stuffed) olive flavours further define the vintage, style. Neither a 2010 nor 2016 ... and not trying to be!