

BIN 704

CABERNET SAUVIGNON 2020



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: 6.62 g/L, pH: 3.63

MATURATION

16 months in French oak (40% new) barriques

VINTAGE CONDITIONS

The 2020 season in Napa Valley began with a warm, dry winter. Decent rainfall and cooler weather didn't arrive until the end of March. Mild spring conditions provided a great early start to the growing season. Summer was characterised by very cool mornings and very warm days. The vintage proved to be one of the most challenging in history, with COVID restrictions and wildfires causing a range of logistical challenges. Nevertheless, our winemakers have leveraged small yields of high-quality, concentrated grapes to craft cabernet sauvignon of exceptional quality and intensity, balanced by excellent acidity.

COLOUR

Boysenberry red

NOSE

Varietally on point. Cassis notes abound, with satsuma plum paste adding to a rather charming aromatic profile. From the *pasticcera*, a generous selection of sweet delights: sfogliatella pastry, cinnamon scrolls and bomboloni. Notes of raw nutmeg, mace and allspice hover over dried tobacco and sage. Pencil shavings allude to varietal nuance and maturation in quality French oak.

PALATE

There is a generous sweet core of fruit that offers plenty of flesh right across the palate. Cassis persists on the palate, with baked blackberry pie pastry flavours. Mulberries add a dark, slightly leafy nuance, balanced by the impression of fresh pouring cream. Baking spices abound.

The acidity is tight and persistent, a lovely foil to the generous fruits and fine-grained tannins. There is the slightest suggestion of olive brine and kalamata tapenade rounding out a lovely medium bodied wine.

PEAK DRINKING

Now – 2045

LAST TASTED

March 2023