



Bin 707 Cabernet Sauvignon

1993

PENFOLDS Bin 707 continues to reinforce its reputation as the international benchmark for Australian Cabernet Sauvignon. Made from a multi-district blend, it transcends the vagaries of vintage, achieving a consistent style and outstanding quality each year.

The Bin 707 style has intense varietal definition combined with new American oak to produce wines of great richness, power, harmony and concentration. Reflecting the excellent vintage in Coonawarra, the 1993 Bin 707 was made predominantly from Coonawarra Cabernet blended with smaller parcels of Padthaway and Adelaide Hills fruit which add extra depth of flavour and complexity.



VINEYARD REGION	Adelaide Hills, Coonawarra, Padthaway
VINTAGE CONDITIONS	An abnormally wet spring led to widespread disease problems, principally from downy mildew, and the lack of heat delayed budburst, flowering and veraison by up to three weeks. The rainfall eased in late January and autumn was generally fine, although temperatures remained cool. The harvest period was dry in most regions, apart from scattered rain in the Hunter Valley, and the long autumn enabled full sugar and flavour ripeness to be achieved. Overall quality was very good.
GRAPE VARIETY	Cabernet Sauvignon
MATURATION	Matured in new American oak hogsheads for 16 months.
WINE ANALYSIS	Alc/Vol: 13.50% Acidity: 7.20g/L pH: 3.42
LAST TASTED	27-Jul-2000
PEAK DRINKING	2005 - 2010
FOOD MATCHES	Beef, Cheese, Lamb

Winemaker comments by John Duval

COLOUR

A deep, vibrant brick red colour.

NOSE

The bouquet is lively, fresh and complex revealing enticing, rich mulberry and cassis Cabernet aromas backed by traditional Penfolds oak complexity.

PALATE

Highly defined and tightly structured, this magnificent, full bodied wine shows fully ripe berry-cassis fruit flavours complexed by stylish oak handling with a backbone of firm, yet finely grained oak tannins adding to the great palate length.