

BIN 704

CABERNET SAUVIGNON 2021

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: 8.4 g/L, pH: 3.53

MATURATION

16 months in French oak barriques (48% new)

VINTAGE CONDITIONS

The 2021 season saw exceptionally high-quality fruit, producing some of the best in recent years. Early winter rain led to minimal precipitation for the remainder of the season, providing an ideal environment for grape development with budbreak early in April, followed by flowering and bloom in May. The summer provided early and even ripening, with veraison appearing in early July. Low yields, partly due to drought conditions, created intensely flavoured fruit and smaller berry size. The moderate weather allowed for long, even ripening and our winemakers took their time bringing in grapes. This long season crafted wines with unprecedented colour extraction, aromatic intensity, and structure that are equally lush, and fruit driven.

COLOUR

Dark red rim with a black core.

NOSE

A sophisticated potpourri of dried flowers and aromatic herbs such as marjoram and sage, accompanied by black and red fruits that provide a vibrant counterpoint. The rusticity of fennel Cacciatori and traditional black pudding adds depth, while notes of freshly baked olive bread adds warmth and comfort. Bay leaf notes mingle with black pepper, all underpinned by subtle notes of oak char and cedar wood.

PALATE

On the palate, this wine presents fennel/anise and black liquorice flavours that pave the way for fine yet powerful mouthcoating tannins. The weighty structure carries savoury nuances (artisanal charcuterie paired with tangy barberries) adding layers of complexity. Cherry nuances — both cherry pip tartness and white cherry subtle sweetness — play off each other elegantly. The finish is punctuated by notes of preserved salty plum, which linger long after the last sip.

PEAK DRINKING

Now – 2046

LAST TASTED

April 2024