

# BIN 407

## CABERNET SAUVIGNON 2020



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

McLaren Vale, Barossa Valley, Coonawarra, Padthaway, Wrattenbully

### WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 6.5 g/L, pH: 3.60

### MATURATION

15 months in French (24% new) and American (12% new) oak hogsheads

### VINTAGE CONDITIONS

South Australia experienced the second consecutive year of winter drought. Spring was cool and dry, conditions that continued well into November delaying flowering and fruit-set. With root-zone moisture levels well below average, irrigation was vital. Coonawarra, Wrattenbully, Padthaway and the Barossa Valley experienced frosts in September that affected yields. The 2019 calendar year was the driest on record in the Barossa Valley. The beginning of December was marked by a state-wide heatwave. In all, the Barossa Valley had 26 summer days recorded over 35°C. Well managed irrigation was crucial to managing the summer heat stress. Conditions in January and February provided some welcome relief. McLaren Vale had above average rainfall in February, which ensured the vines were able to finish the remainder of the season in good shape. While bunch weights and berry numbers were generally low across the regions, the harvest produced some outstanding parcels of cabernet sauvignon.

### COLOUR

Medium red core, ruby red rim

### NOSE

An authoritative varietal stamp.

Crème de cassis, fresh blackberries/mulberries. A refreshing note of spearmint (sweet jelly leaves?).

From the grill, Harissa spiced lamb chops. The spice emporium is well represented: toasted cumin/coriander seeds, fresh bay leaf, and turmeric.

The complexity derived of both French and American oak apparent.

Toasted coconut (coconut rough), or chocolate truffles in toasted coconut. Cedar. Dusting cocoa/Dutch cocoa.

### PALATE

Serious, self-assured.

A generous fleshiness persists across the palate. Wild black cherries, cola, sarsaparilla.

Sage leaves fried in nut-brown butter over grilled calves' liver. Pistachio terrine.

A fine graphite core and cherry succulence. Seamlessly woven tannins.

The interplay between the oak, tannins and acid results in an even mouthfeel, a textural sheen.

Cranberry acidity and succulence provide a lovely balance.

Surprisingly approachable, given the varietal temperament.

One to watch, will evolve beautifully over the next two/three decades.

### PEAK DRINKING

Now – 2040

### LAST TASTED

May 2022