



# Bin 707 Cabernet Sauvignon 2005

Bin 707 is PENFOLDS Cabernet Sauvignon Grange equivalent: ripe, intensely-flavoured fruit; completing fermentation and maturation in new American oak; fully expressing a PENFOLDS understanding of multi-vineyard, multi-region fruit sourcing.

Named by an ex-Qantas marketer, Bin 707 was first vintaged in 1964. The wine was not made from 1970 to 1975 (when the focus shifted to Bin 389) nor in 1981, 1995, 2000 or 2003 (when fruit of the required style and quality was not available). Full-bodied and with proven cellaring potential, Bin 707 has a secure place among the ranks of Australia's finest Cabernets.



VINEYARD REGION	Barossa Valley, Coonawarra, Padthaway
VINTAGE CONDITIONS	The 2005 vintage was of consistent quality across all regions. Favourable seasonal conditions - particularly mild temperatures, with few sustained hot periods, and moderate and generally well-timed rainfall - resulted in high quality and steady ripening of fruit, with full development of varietal characters.
GRAPE VARIETY	100% Cabernet Sauvignon
MATURATION	This wine was matured for 16 months in new American oak hogsheads.
WINE ANALYSIS	Alc/Vol: 14.50% Acidity: 6.90g/L pH: 3.54
LAST TASTED	6.11.2007
PEAK DRINKING	2010 to 2032
FOOD MATCHES	Ideal with rare roast lamb cutlets.

## Winemaker comments by

Peter Gago - PENFOLDS Chief Winemaker

### COLOUR

Impenetrable black with a concession of purple at the rim.

### NOSE

Saturated dark fruit flavours of blackberry/mulberry fuse with notes of dark chocolate, Ribena and liquorice. The 'chocolate' spike unfolds with air, revealing cocoa bean (Mocha Kenya) and liqueur cherry components. The overt, aromatic contribution from the legendary, ancient Kalimna Block 42 vineyard offers soul, purity and character. The (100% new) oak contribution is of academic interest only - completely absorbed.

### PALATE

The palate displays an oscillation and juxtaposition between a solid, assertive and muscular first impression, and later, an opulent, saturated and succulent demeanour. Blackberry and loganberry fruit flavours glide across a supportive continuum of tannin and oak to reveal a profound synergy of Blackforest cake and bread & butter pudding flavours. What's promised on the nose is revealed on the palate - perceptions delivered.