

Penfolds

BIN 407

CABERNET SAUVIGNON 2003

Launched with the 1990 vintage in 1993, Penfolds Bin 407 was developed in response to the increasing availability of high-quality Cabernet Sauvignon fruit. Inspired by Penfolds Bin 707, Bin 407 offers varietal definition and approachability, yet with structure and depth of flavour, at a more affordable price point.

A textbook Cabernet, the varietally expressive Bin 407 highlights the rewards of Penfolds multi-region, multi-vineyard blending, with a core of ripe fruit supported by a sensitive use of French and American oak.



VINEYARD REGION	Coonawarra, Langhorne Creek, McLaren Vale and Bordertown.
VINTAGE CONDITIONS	The 2003 growing season in South Australia was generally regarded as warm, starting with a dry winter and a warm, clear spring. This was followed by some episodes of heat through the summer, whilst cooler weather towards the end of the season relieved the vines in the run up to harvest.
GRAPE VARIETY	Cabernet Sauvignon
MATURATION	This wine was matured for 12 months in new (27%) and older American and French oak hogsheads.
WINE ANALYSIS	Alc/Vol: 14.50% Acidity: 6.70g/L pH: 3.53
LAST TASTED	29-Nov-05
PEAK DRINKING	2007 - 2012
FOOD MATCHES	Ideally suited to Beef, Duck & Game, Lamb

Winemaker comments by
Peter Gago

COLOUR

Brick red.

NOSE

At once varietally cabernet with blackcurrant conserve fused with choc-mint and tobacco leaf aromas. An evocative, scented glaced/ferric layer hovers above the fruit with an integrated, subtle oak background, effortlessly diffused.

PALATE

The palate is medium bodied, structured and balanced. Savoury tannins align well with oak (27% new) flavours to create a 100% cabernet continuum across the palate. Aromatics detected on the nose transpose effortlessly to analogous flavours on the palate. An optimal offering from quite a difficult vintage.