



# BIN 407

CABERNET SAUVIGNON 2004

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.

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	McLaren Vale, Padthaway, Coonawarra, Bordertown, Langhorne Creek.
VINTAGE CONDITIONS	Above-average winter rainfall led into a promising vintage, which was characterised by mild conditions up until February, followed by hot weather conditions throughout March and April. South Australia fared well and produced wines of elegance and intensity.
GRAPE VARIETY	Cabernet Sauvignon
MATURATION	This wine was matured for 12 months in a combination of new (15%), one, two year old and older French and American oak.
WINE ANALYSIS	Alc/Vol: 14.0% Acidity: 6.4g/L pH: 3.54
LAST TASTED	6.11.06
PEAK DRINKING	Now to 2024
FOOD MATCHES	Beef, Duck & Game, Lamb

## Winemaker comments by Peter Gago

### COLOUR

Dense deep red.

### NOSE

An aromatic, active and distinctly Cabernet Sauvignon nose leaps out of the glass. Wafts of Asian spices, dried lemongrass, star anise and blackcurrant arise with air, dusty oak notes oscillate in and out.

### PALATE

True to vintage, the palate shows natural, mouthwatering acidity, balanced by complimentary stylish oak and a lithe, sinewy texture. The mid-palate is substantial; mouthfilling, yet long and defined - mandatory for the 100% Cabernet Bin 407 style. Cabernet tannins and a giveaway Cabernet flavour profile show, without astringence or greenness. We will have to wait, but could this release rival the 1991 or 1996 bin 407?