

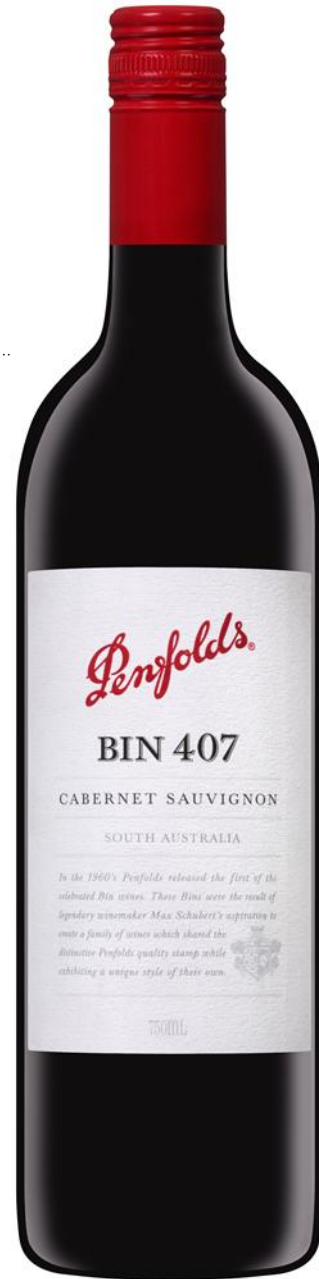


Bin 407 Cabernet Sauvignon

2005

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
VINTAGE CONDITIONS	The 2005 vintage was of consistent good quality across all regions. Favourable seasonal conditions - particularly mild temperatures, with few sustained hot periods, and moderate and generally well timed rainfall - resulted in good quality and steady ripening of fruit, with full varietal characters being developed.
GRAPE VARIETY	Cabernet Sauvignon
MATURATION	This wine was matured for 12 months in 20% new French and American hogsheads, with the balance in older oak.
WINE ANALYSIS	Alc/Vol: 14.50% Acidity: 6.60g/L pH: 3.56
LAST TASTED	1.11.2007
PEAK DRINKING	2009 - 2024
FOOD MATCHES	Cheese, Duck & Game

Winemaker comments by Peter Gago - PENFOLDS Chief Winemaker

COLOUR Radiant, deep, dark red.

NOSE

There is no second guessing the variety here - pure Cabernet fruit aromas abound! Notes of beetroot, capsicum and blackcurrant leap from the glass, and with air, sarsaparilla. Oak is barely perceptible, yet sits confidently in the background.

PALATE

Firm, complex and ripe, Cabernet fruits are framed and complexed by notes of soy and freshly tanned leather. The 2005 Bin 407 is a balanced wine with a substantial mid-palate - impressively so for a 100% Cabernet offering. Interwoven French and American oak artefacts of vanillin, cedar and lemon complete the offering.

This, the 16th release of this Cabernet marque, is as impressive as earlier vintages.