

Penfold's

# BIN 707

CABERNET SAUVIGNON 1997

Penfolds Bin 707 is the quintessential Australian Cabernet Sauvignon. The winemaking philosophy of Bin 707 is similar to that of Grange, that is ripe full-flavoured grapes, completion of fermentation in barrel and new American oak maturation. The result is a wine of great richness, power, harmony and concentration with the structure and strength to age for the long term.



VINEYARD REGION	A multi-district blend sourced from Coonawarra, Bordertown, Padthaway and Barossa Valley districts of South Australia.
VINTAGE CONDITIONS	The 1997 vintage enjoyed a cool summer that was followed by warm weather in late March and April. Winter rainfall had been excellent in most districts and good rains continued into September and past bud-burst.
GRAPE VARIETY	Cabernet Sauvignon
MATURATION	15 months in new American oak
WINE ANALYSIS	Alc/Vol: 13.50% Acidity: 6.80g/L pH: 3.55
LAST TASTED	27-Jul-04
PEAK DRINKING	2006 - 2020
FOOD MATCHES	Ideally suited to Beef, Cheese, Lamb

Winemaker comments by  
John Duval

**COLOUR**

Opaque, deep red.

**NOSE**

Ripe red berries together with varietal, leafy cassis fruits. Stylish integrated oak, hints of smokiness and subtle cedar aromas.

**PALATE**

Rich and ripe with dark cherry and raspberry fruit flavours, some dark chocolate and integrated smoky oak.