

Penfolds

BIN 707

CABERNET SAUVIGNON 2002

Bin 707 is Penfolds Cabernet Sauvignon Grange equivalent: ripe, intensely-flavoured fruit; completing fermentation and matured in new American oak; and expressing the Penfolds policy of multi-vineyard, multi-region fruit sourcing.

Named by an ex-Qantas marketing man, 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 or 2000 (when fruit of the required style and quality was not available). Full bodied and with good cellaring potential, Bin 707 has a secure place among the ranks of Australia's finest cabernets.

The 2002 Penfolds Bin 707 is quite possibly in the league of the 1990 and 1996 releases...one to watch!



VINEYARD REGION	Barossa Valley (Penfolds Kalimna and Koonunga Hill Vineyards), McLaren Vale, Padthaway.
VINTAGE CONDITIONS	Regular winter rainfalls ensured ideal soil moisture levels and healthy vine growth. Spring and Summer temperatures were amongst the lowest on record, which reduced yield potential, as well as slowing overall crop ripening to a crawl. A warm, dry Autumn eventuated, which, combined with careful vineyard management, enabled the grapes to reach ideal ripeness.
GRAPE VARIETY	Cabernet Sauvignon
MATURATION	This wine was matured for 14 months in new American oak hogsheads.
WINE ANALYSIS	Alc/Vol: 14.50% Acidity: 6.80g/L pH: 3.54
LAST TASTED	9-Dec-04
PEAK DRINKING	2007 - 2020
FOOD MATCHES	Ideally suited to Beef, Duck & Game, Lamb

Winemaker comments by Peter Gago

COLOUR

Impenetrable black/purple with a concession of red at the rim.

NOSE

An unashamedly powerful, 'sweet' nose of ripe fruits, (blackcurrant, concentrated cassis) and unbaked Christmas cake mix, align with an aromatic coal/smoky barrel ferment lift. Complex and distinctive!

PALATE

Dark stone fruits, mocha and dark chocolate flavours stand apart with a black olive, tarry 'darkness' lurking behind - 14 months in 100% new oak handled comfortably. Succulent and fleshy without any suggestion of over ripeness, facilitated by huge, ripe, mouth coating tannins that coat evenly without excessive grip. Long and lingering.