

BIN 407

CABERNET SAUVIGNON 2019



Launched with the 1990 vintage in 1993, Bin 407 was developed in response to the increasing availability of high quality cabernet sauvignon fruit. Inspired by Bin 707, Bin 407 offers varietal definition and approachability, yet still with structure and depth of flavour. Textbook cabernet sauvignon, the varietally expressive Bin 407 highlights the rewards of Penfolds multi-region, multi-vineyard blending, with a core of ripe fruit supported by sensitive use of French and American oak.

GRAPE VARIETY

Cabernet Sauvignon

VINEYARD REGION

Padthaway, Coonawarra, Wrattonbully, McLaren Vale, Barossa Valley

WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 6.5 g/L, pH: 3.0

MATURATION

12 months in French (27% new) and American (8% new) oak hogsheads

VINTAGE CONDITIONS

The South-East growing districts of South Australia enjoyed above-average winter rainfall, while McLaren Vale and the Barossa Valley recorded well below-average. September temperatures were cool with little rainfall resulting in some isolated frost events. Summer was generally hot, with high temperatures delaying veraison. The Barossa Valley experienced 31 days of temperatures exceeding 35°C, while Coonawarra experienced 20 days of temperature greater than 35°C during the months December to March. Irrigation was crucial to keep vines in good health. The proximity of the Southern Ocean played an important role in moderating temperatures in Coonawarra and Padthaway, allowing for a high-quality harvest, albeit with smaller yields than average. Although yields were lower, the quality was outstanding with cabernet sauvignon displaying excellent colours, firm tannin profiles and intense flavours.

COLOUR

Deep, lively red

NOSE

Instantly cabernet, exposed by fragrant violet, lavender, blue fruits and the faintest waft of red apple blossom. And yet there's much more to captivate the olfactory senses, with scented illuminations of:

- Baked delights – Danish pastry/croissant and rye bread crust.
- A Mediterranean ratatouille – laced with thyme, oregano and pulped olive.
- Chamois, new-buck leather.
- Cedar – yet any oak presence certainly respectful of fruit.

PALATE

Medium-bodied.

The complete package:

Fruit: Juicy redcurrant jelly, dark plum (and plum acidity), fresh rhubarb.

Acidity: 'Just right' – a lively and lifted conveyance from initial lip-contact to sated ingestion.

Tannins: Integrated, polished-graphite tannins

Oak: Seamlessly hidden/concealed oak. Melding well with fruit.

Overall, cabernet balance and definition, *sans* exaggeration.

PEAK DRINKING

Now – 2039

LAST TASTED

April 2021