

BIN 707

CABERNET SAUVIGNON 2019



Bin 707 is a perfect cabernet sauvignon representation of Penfolds 'House Style': intensely-flavoured fruit; completion of fermentation and maturation in new oak; expressing a Penfolds understanding of multi-vineyard, multi-region fruit sourcing. Bin 707 was first vintaged in 1964. The wine was not made from 1970 to 1975 (when fruit was directed to other wines) nor in 1981, 1995, 2000, 2003, 2011 or 2017 (when fruit of the required style and quality was not available). Full-bodied and with proven cellaring potential, Bin 707 retains a secure place among the ranks of Australia's finest cabernets.

GRAPE VARIETY

Cabernet Sauvignon

VINEYARD REGION

McLaren Vale, Coonawarra, Barossa Valley, Padthaway

WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 6.9 g/L, pH: 3.52

MATURATION

18 months in American oak hogsheads (100% new)

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 smaller, the quality was outstanding with cabernet sauvignon displaying excellent colours, firm tannin profiles and intense flavours.

COLOUR

Dense red, with a dark core

NOSE

The unravelling begins - immediately laden with black olive and rolled cigar-leaf cabernet appeasements. Then allowing the florals to soar - violet, drying and hanging lavender and baby's breath (Gypsophila to be precise!). Accompanied by bursts of white sea spray (41% McLaren Vale?) and formic (hint of barrel ferment?), iodine/haemoglobin. Beneath the elution throughout - roasted meats/rendered fat in tandem with cinnamon bar/Dijon mustard seed.

PALATE

Certainly the sum of its parts...

McLaren Vale → front palate plushness, and again, sea spray.

Coonawarra → *terra rossa* red-dustiness, earth.

Barossa Valley → a solid core, and a drive that stridently lunges to the back-palate, enhanced by a regional donation of chocolate/cigar.

The berried/plum compôte (with nutmeg and custard) flavours of this Bin 707 are difficult to regionally affix. Yet no more so than its oak (100% new!) is difficult to acknowledge.

A mid-palate richness clasps onto graphite and layers of discrete regional cabernet tannins ... that time will no doubt morph.

In every sense, 'well-connected'.

PEAK DRINKING

2025 - 2050

LAST TASTED

March 2021