



“Worth the wait! A strident follow-on from the lauded 2019 Bin 707.”

“Over half of the 2021 Bin 707 was sourced from Coonawarra, and it shows! 2021 afforded a great Coonawarra cabernet sauvignon harvest. Not to forget the Barossa...”

“A resurgence of interest and an extended Bin 707 following has been recently noted, globally. Is it just cabernet? Is it the style? It’s happening, whatever the reason. We can but wonder.”

Peter Gago,
Penfolds Chief Winemaker

BIN 707

CABERNET SAUVIGNON 2021

Penfolds

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, 2017 or 2020 (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

Coonawarra, Barossa Valley, Wrattenbully

WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 6.6 g/L, pH: 3.65

MATURATION

16 months in American oak hogsheads (100% new)

VINTAGE CONDITIONS

Coonawarra had a dry start to the growing season. Spring was notably warm, with no incidents of frost. Conditions were optimal for flowering. Although there were 14 days >35°C, overall, the summer and autumn conditions were cooler than average, providing ideal ripening conditions. Nearby, Wrattenbully was similarly blessed with optimal conditions. The Barossa Valley growing season was relatively mild with long dry spells. July was unusually dry, resulting in reduced yields, however good rainfall in August provided a solid foundation for the vines to thrive in spring. Vine canopies were healthy, and notably larger than previous years. Spring temperatures were generally warmer than average with favourable climatic conditions for budburst and flowering. Summer temperatures were near long-term average, with 21 days >35°C. Except for a few wet days in February, the predicted La Niña failed to materialise. The generally mild conditions produced cabernet sauvignon grapes of outstanding quality.

COLOUR

An impenetrable/dense blackness, reluctantly reddening on the rim (i.e. in March 2023!)

NOSE

Essence of Bin 707, yet neither over-concentrated nor laboured. Textbook/classic. Fresh/lively – leaps out of the glass.

All mandatories noted – blackcurrant/cassis/mulberry/cooked black plum ... *avec* freshly picked black Negronne fig, plus a ‘blackness’ hovering atop.

Spices? But of course – nutmeg and a Moroccan-derived assortment. In this context was a deconstructed dukkah mentioned – cumin, coriander, sesame?

Oak? Possibly camouflaged via scents of ground coconut rough and brandy snap, toasted sourdough, with a little dark chocolate for good measure.

A swirl, some air, and a little time in glass quickly reminds that this is ever so much more than just a red wine made from cabernet!

PALATE

Engulfing/lush. Powerful – propelled by a wave of fruits – fresh mulberry, fig, Goji berry, raspberry, fresh blackcurrant. And licorice. Pondering derivation – cocoa powder, pastry (cinnamon scroll/bun), crusted/roasted beef? No matter, detected.

Ripe and firm, glossy tannins frame many layers, including those that appear to stand above (levitating to another realm!).

A textural creaminess, sumptuousness – possibly by way of oak? Noted that oak was not mentioned during tasting – implying seamless integration. Really? But it’s 100% new!

Balanced, complete, latent.

PEAK DRINKING

2026 – 2050

LAST TASTED

March 2023