



# BIN 707

## CABERNET SAUVIGNON 2022

*Penfolds*

<b>OVERVIEW</b>	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.
<b>GRAPE VARIETY</b>	Cabernet Sauvignon
<b>REGION</b>	Coonawarra, Barossa Valley, Padthaway, McLaren Vale
<b>WINE ANALYSIS</b>	Alc/Vol: 14.5%, Acidity: 6.6 g/L, pH: 3.66
<b>MATURATION</b>	18 months in American oak (100% new)
<b>VINTAGE CONDITIONS</b>	In Coonawarra, spring's cooler temperatures led to nine days of sub - 2°C weather. The deployment of frost fans proved effective in safeguarding vine shoots against these cold snaps. Warm weather prevailed in December, setting the stage for superb flowering and fruit-set conditions. Veraison was uniform across vineyards, leading to consistent grape development allowing flavour, tannin, and colour to flourish during the final ripening phase under near-perfect conditions. The Barossa Valley experienced cooler-than-average temperatures coupled with spring thunderstorms. Despite this, yields and grape quality surpassed expectations even among vines impacted by hail. A particularly arid yet cool December slowed down fruit-set, however, robust canopies played a pivotal role in driving up sugar levels and physiological maturity without the risk of dehydration at harvest time. The cooler growing season also fostered excellent acid retention which translated into grapes that were both finely structured and balanced. Padthaway encountered a frost event in October, but enjoyed an otherwise gentle growing season, free from extreme heat spikes or rain delays at harvest time. McLaren Vale reported only three days exceeding 35°C — half what was recorded for the previous year's vintage — resulting in a gradual harvest that allowed Cabernet Sauvignon grapes to be picked at their peak condition.
<b>COLOUR</b>	Deep, foreboding, dark... purple-red.
<b>NOSE</b>	Poured, swirled — persuasive Cabernet black olive, graphite and tapenade aromatics may initially relax Bin 707 style sceptics. Yet just when the guard is dropped, in creeps a scented wave of choc mint, Asian spices and sage/bay leaf botanicals. Taking no prisoners — a good measure of soot/ironstone/sump oil blackness, and a floral headiness of iris and dried hibiscus. Yes, a full-on, uncamouflaged Bin 707 aromatic assault. Not for the meek. Unashamedly 100% Cabernet, 100% new oak, 100% Penfolds.
<b>PALATE</b>	All is convincingly redeemed on the palate. No stylistic retreat, yet engagingly a better understanding of what lies beneath...Texturally, a suppleness and tightness that is indeed profound. Fine long ripe tannins offer polish and a felt-like 'attaque'. Perhaps trademark — a significant mid-palate and convincing length — synergising an amalgam of Cabernets (only) off the varied soils of Coonawarra/Barossa Valley/Padthaway/McLaren Vale. A base of ferrics and black pudding/blood sausage — laced with white chocolate and red and black berry fruits. 100% new oak — thought about only when reminded. All Bin 707 boxes ticked, except one — time.
<b>PEAK DRINKING</b>	2026 – 2050
<b>LAST TASTED</b>	February 2024