

Penfolds

BIN 707

CABERNET SAUVIGNON 1993

Penfolds Bin 707 continues to reinforce its reputation as the international benchmark for Australian Cabernet Sauvignon. Made from a multi-district blend, it transcends the vagaries of vintage, achieving a consistent style and outstanding quality each year.

The Bin 707 style has intense varietal definition combined with new American oak to produce wines of great richness, power, harmony and concentration. Reflecting the excellent vintage in Coonawarra, the 1993 Bin 707 was made predominantly from Coonawarra Cabernet blended with smaller parcels of Padthaway and Adelaide Hills fruit which add extra depth of flavour and complexity.



VINEYARD REGION	Coonawarra, Padthaway, Adelaide Hills
VINTAGE CONDITIONS	-
GRAPE VARIETY	Cabernet Sauvignon
MATURATION	Matured in new American oak hogsheads for 16 months.
WINE ANALYSIS	Alc/Vol: 13.50% Acidity: 7.20g/L pH: 3.42
LAST TASTED	27-Jul-04
PEAK DRINKING	2005 - 2010
FOOD MATCHES	Ideally suited to Beef, Cheese, Lamb

Winemaker comments by John Duval

COLOUR A deep, vibrant brick red colour.

NOSE The bouquet is lively, fresh and complex revealing enticing, rich mulberry and cassis Cabernet aromas backed by traditional Penfolds oak complexity.

PALATE Highly defined and tightly structured, this magnificent, full bodied wine shows fully ripe berry-cassis fruit flavours complexed by stylish oak handling with a backbone of firm, yet finely grained oak tannins adding to the great palate length.