

Penfold's

BIN 707

CABERNET SAUVIGNON 1994

Penfolds Bin 707 continues to reinforce its reputation as the international benchmark for Australian Cabernet Sauvignon. The winemaking philosophy of Bin 707 is similar to that of Grange. The foundations are carefully selected ripe grapes, barrel fermentation and new American oak maturation.

The 1994 Bin 707 Cabernet Sauvignon is a spectacular wine from an outstanding year - complex and firm with superb balance and character. Cabernet from Coonawarra contributes strength and firmness of structure, while the Barossa component adds mouth-filling richness, resulting in a completeness of structure and flavour.



VINEYARD REGION	Coonawarra, Barossa Valley and Mount Barker.
VINTAGE CONDITIONS	-
GRAPE VARIETY	Cabernet Sauvignon
MATURATION	Fermentation finished in and matured in new American oak barrels for 18 months.
WINE ANALYSIS	Alc/Vol: 13.50% Acidity: 7.70g/L pH: 3.38
LAST TASTED	27-Jul-04
PEAK DRINKING	2005 - 2020
FOOD MATCHES	Ideally suited to Beef, Cheese, Lamb

Winemaker comments by John Duval

COLOUR

A tremendous depth of dark crimson.

NOSE

The complex and stylish bouquet shows intense, sweet, dark fruits - stewed plum and cassis with integrated barrel ferment oak characters. Earthy rich nuances and tobacco complexities add further depth to the aromas.

PALATE

Highly defined and powerful, the full bodied palate has concentrated blackcurrant flavours complexed by integrated, sweet, strong oak and tannins that grip. The wine shows impeccable balance, sweetness of fruit and a long lingering finish, the hallmarks of a great wine.