

BIN 407

CABERNET SAUVIGNON 2023



First released in 1993 with the 1990 vintage, Bin 407 was developed in response to the increasing availability of high-quality Cabernet Sauvignon fruit. Inspired by Bin 707, Bin 407 offers varietal definition and approachability, yet still possesses structure and rich depth of flavour. Textbook Cabernet Sauvignon, the expressive Bin 407 demonstrates the reward of Penfolds multi-regional blending philosophy. A core of ripe fruit is well supported by sensitive use of both French and American oak.

GRAPE VARIETY

Cabernet Sauvignon

VINEYARD REGION

Padthaway, Coonawarra, McLaren Vale, Barossa Valley, Wrattenbully

WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 6.3 g/L, pH: 3.64

MATURATION

12 months in French oak (21% new) and American oak (11% new) hogsheads

VINTAGE CONDITIONS

McLaren Vale had significantly higher rainfall than the long-term average, with cooler spring temperatures affecting flowering and fruit set, and isolated hail further reducing yields. However, a return to normal warmer and drier conditions in summer brought the vines back into balance. Mild conditions led into harvest, producing grapes with concentrated flavours and ripe tannins. Padthaway also experienced above-average rainfall in the early growing season with cooler spring temperatures impacting vine development and resulting in a later flowering period. Conditions improved at the onset of summer with 12 days recorded over 35°C and favourable weather for flowering. The harvest was without significant heat spikes, yielding exceptional parcels of Cabernet Sauvignon. The Barossa Valley experienced near-average winter rainfall and a drier lead up to budburst. Thunderstorms brought unpredictable wet and windy weather in October and November, delaying flowering. Cooler-than-average temperatures prevailed for most of the growing season, but the harvest period was moderately warm, allowing for the development of high-quality grapes. Wrattenbully encountered above-average rainfall and below-average temperatures, resulting in a cooler, wetter season that delayed ripening. Longer hang time in the vineyard promoted the development of desirable Cabernet Sauvignon varietal markers.

COLOUR

Dark plum, purple rim.

NOSE

First, the savoury allure of pimento olives and the herbal freshness of bay leaf, blending with the scent of cedar wood. The earthy fragrance of forest floor and bramble fruits are present, while warm toasted spices and Szechuan pepper add complexity. Subtle notes of capsicum and radicchio are balanced by the ripe sweetness of plum and a mix of red fruits. A botanical hint of juniper and the scent of roasted thyme and chicken. A final note of freshly ground paprika rounds out a generous aromatic profile.

PALATE

A burst of red fruit delivers a vibrant and lively mouthfeel. Steely tannins provide a structured backbone, complementing the darker tones of ripe forest fruit and a savoury hint of olives. A minerality, reminiscent of blue slate and ironstone, enhances the wine's complexity. The acidity ensures a balance that keeps the palate focused and cohesive, and its interplay with the tannins is expertly managed, allowing the wine to remain poised while delivering an abundance of flavoursome fruit. Subtle notes of tobacco lend a rich, earthy quality, contributing to a tightly-coiled palate. A young Bin 407 Cabernet Sauvignon certainly requires a decant to open up. It is not one to be hurried along. The biggest reward will come to those willing to subject their bottles to a long spell in the cellar.

PEAK DRINKING

2027 - 2047

LAST TASTED

March 2025