

BIN 407

CABERNET SAUVIGNON 2022



Launched with the 1990 vintage in 1993, 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 possessing 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 French and American oak.

GRAPE VARIETY

Cabernet Sauvignon

VINEYARD REGION

Coonawarra, Padthaway, Wrattenbully, McLaren Vale, Barossa Valley

WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 6.4 g/L, pH: 3.63

MATURATION

12 months in French oak (25% new) and American oak (11% new) hogsheads

VINTAGE CONDITIONS

South Australia's spring was cooler than average, leading to isolated frost events. Coonawarra felt this chill with nine days below 2°C during spring and a record low of -0.3°C in early September. However, strategic use of frost fans effectively shielded the vines from harm. As late November warmth ushered in, it set perfect conditions for flowering and fruit-set — culminating in an even veraison and uniform development across vineyards that carried through to ripening under ideal conditions. Padthaway faced its own challenges with an October frost event that slightly curtailed yields but was otherwise graced by a mild growing season. Wrattenbully contended with excessive rainfall, 49% above the long-term average from October to April, which prolonged ripening and pushed back harvest times. Still, our 'A grade' blocks thrived, yielding exceptional parcels destined for premium blends. McLaren Vale's year was marked by only three days exceeding 35°C. The resulting coolness led to an unhurried harvest allowing Cabernet Sauvignon grapes to be picked at their peak condition. The Barossa Valley encountered lower-than-average temperatures complemented by turbulent spring thunderstorms bringing strong winds along with showers and hail. In defiance of these trials, yield and quality from hail-affected vines were notably higher than anticipated. A dry yet cool December extended fruit-set but also fostered sugar accumulation and phenolic maturity due to resilient canopies.

COLOUR

Dark plum, opaque.

NOSE

A blend of raw (unroasted) coffee beans, pencil shavings and graphite, establish a nose that speaks to varietal character. A wild herb garden unfolds, bringing marjoram, thyme flowers, rocket, sage and rosemary to the forefront while notes of crème de cassis liqueur reinforce varietal credentials. A waft of violets lends a delicate touch to the nose. Richness ensues with the aroma of Portuguese tart custard cream — its sweet spice complexity further embellished by cinnamon, vanilla and pimento. Overall, sweet notes dominate but are beautifully anchored by earthier elements.

PALATE

The core is undeniably sweet/rich yet sophisticated. The wine opens expansively — firm in structure yet big and glossy on approach. Tannins are remarkably balanced; they assert their presence without detracting from the lush blackcurrant fruit at its heart. Freshness is maintained through lively acidity, contributing greatly to the wine's depth and length. Well-integrated oak underpins these flavours without overwhelming them — focused and enhancing rather than competing with the fruit profile. A hint of Sarsaparilla adds an unexpected twist that lingers into the finish.

PEAK DRINKING

2026 – 2040

LAST TASTED

April 2024