

BIN 707

CABERNET SAUVIGNON 2024



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 vintage in 1964. The wine was not produced from 1970 to 1975 (when fruit was diverted to other wines) or 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.

GRAPE VARIETY

Cabernet Sauvignon

VINEYARD REGION

Coonawarra, Barossa Valley, Padthaway

WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 6.9 g/L, pH: 3.62

MATURATION

16 months in American oak hogsheads (100% new)

VINTAGE CONDITIONS

The 2024 growing season delivered a focused and structured year for Cabernet Sauvignon across Coonawarra, Barossa Valley and Padthaway. Winter rainfall was below average, resulting in lower soil moisture reserves and naturally moderated vine vigour. Spring conditions were variable, with isolated warm weather around flowering affecting fruit set in Barossa Valley, while Coonawarra and Padthaway remained cooler and slower to progress. December rainfall across the Limestone Coast was timely, supporting canopy health and even bunch development. From January onward, the season trended warm and dry, with limited rainfall through ripening. Barossa Valley experienced several warm periods in February and early March, contributing to small berries and concentration. Cooler nights and a settled April allowed measured harvest decisions, delivering Cabernet Sauvignon of firm structure, savoury detail and clarity, well suited to the Bin 707 style.

COLOUR

Impenetrable. Dark core. Luminous sheen.

NOSE

Expressive.

Very Cabernet! An oscillation between blue and black fruits – from blueberry and mariposa plum to blackcurrant/cassis/aniseed and Star Anise.

And yet so much more – black olive, rhubarb and a bevy of savoury/fleshy notes.

An aftermath of earlier barrel fermentation has induced a formative aromatic imprint – graphites, whetstone and walnut notes coalesce.

Integrated oak is totally absorbed – nuances of sandalwood and cedar ever-so-suggestive? What type of oak? Hard to guess.

One word will have to do... stylish.

Assured.

PALATE

Impressive presence and density yet retaining finesse and shape.

Poise/power are abetted by a mass of tannin – fine and pixelated, never dominating.

The tannin/acid interplay invokes an impression of an Italian derivation. Everywhere. Tannins push and pull, they bind, they convey, they...

Blues and violets attest to variety. Lamb jelly/shank and pan scrapings/jus align to Penfolds élevage. Charm and presence confirm Bin 707.

Oak? As per above!

Difficult to ascertain whether to leap now and enjoy the primaries, or cellar and await the tertiaries. Maybe both?

PEAK DRINKING

2028 – 2060

LAST TASTED

February 2026

Penfolds