

BIN 704

CABERNET SAUVIGNON 2023



Steeped in Penfolds winemaking tradition yet still embracing modernity, Bin 704 seeks to redefine Napa Valley Cabernet through a Penfolds lens. Being mindful of varietal nuances, regional essence, and silk-like textural definition, the wine is nurtured in French barriques for maturation. Impressive is the cyclical nature of viticulture and winemaking, and Penfolds recognises that different hemispheres often end up being the mirror image of the other. The name Bin 704 draws inspiration from the 'mirror' or 'reverse' image of its Australian Bin 407 stablemate, a wine which also respects varietal expression.

GRAPE VARIETY

Cabernet Sauvignon

VINEYARD REGION

Napa Valley

WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 6.7g/L, pH: 3.64

MATURATION

16 months in French oak barriques (45% new)

VINTAGE CONDITIONS

The 2023 growing season in Napa Valley was defined by a late and measured progression that favoured balance, detail, and structure. A wet and cool winter replenished soil moisture and delayed budburst, pushing the season later than average. Spring remained mild, extending flowering and moderating yields for Cabernet Sauvignon. Summer conditions were warm but even, with few extreme heat events and pronounced diurnal shifts that supported slow and sustained ripening. Vine canopies remained healthy, allowing flavour development without stress. The season finished with a settled autumn, enabling patient harvest decisions by block and variety. Overall, 2023 delivered wines of freshness, precision and layered complexity, well suited to the Bin 704 expression.

COLOUR

Ebony with a deep rhubarb hue, dense and opaque in the glass.

NOSE

Savoury and expressive with mulberry and boysenberry first noted. Ruby plum and blueberry tones are layered with desert rose, juniper and pine, bringing an aromatic lift and exotic complexity. Subtle vanilla bean and earthy nuances emerge alongside oyster mushroom and a pleasing root vegetable savoury edge. Pink peppercorn and gentle herbal notes frame the fruit, while a quiet mineral thread runs throughout.

PALATE

Composed and assured, with abundant fruit richness balanced by clarity and restraint. Dark berry flavours are in abundance. Tannins are present and finely worked, providing structure without weight. The finish is focused and persistent, defined by a felty texture and savoury tension that carries long and true, capturing the precision and authority of Bin 704.

PEAK DRINKING

Now - 2045

LAST TASTED

April 2026

Penfolds