

BIN 407

CABERNET SAUVIGNON 2024



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

Coonawarra, Padthaway, McLaren Vale, Wrattenbully, Barossa Valley

WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 6.5 g/L, pH: 3.60

MATURATION

12 months in French (16% new, 36% seasoned) and American (5% new, 43% seasoned) oak hogsheads

VINTAGE CONDITIONS

Vintage 2024 was defined by an unsettled spring followed by a warm, dry ripening phase across South Australia. Below-average winter rainfall reduced soil moisture ahead of budburst, sharpening early season sensitivity. Flowering occurred in November, with isolated heat events around 10 November affecting fruit set in the Barossa Valley, McLaren Vale and parts of Wrattenbully. In Coonawarra and Wrattenbully, late-November storm activity delivered heavy rainfall and localised hail, impacting yields and bunch uniformity. December rainfall across McLaren Vale, Padthaway and the Limestone Coast stabilised vine canopies and supported berry development. From January onward, conditions trended warm and dry, with repeated heat events in Barossa Valley and a notable March heat spell across inland sites, contributing to smaller berries and concentration. Cooler April conditions allowed measured harvest decisions, delivering Cabernet Sauvignon with firm structure, savoury definition and varietal purity.

COLOUR

Dark garnet red.

NOSE

Immediately expressive and layered, opening with wild raspberry and blackcurrant, followed by savoury notes of caponata, forest floor and bay leaf. Umami notes build through olive tapenade, anchovy, roast duck and wood-fired sourdough, offset by cedar-vanillin oak and sweet notes of vanilla slice, star anise, Chinese five spice and nutmeg. Sugar-dusted spiced fruit buns add warmth, while black jellybeans and red licorice provide richness and lift. A hint of green Italian herbs and undergrowth, invigorated by fresh rain, further strengthens the varietal credentials.

PALATE

Creamy, generous and juicy, with a seamless flow across a broad mid-palate. Mulberry and cherry plum fruits are carried by fresh acidity and framed by pithy, chalky tannins. Savoury undertones of barbecue jalapeño and toasted cumin add drive and persistence, finishing long, textured and confident. An approachable Bin 407 on release, yet with several decades of cellar potential.

PEAK DRINKING

2028 - 2048

LAST TASTED

March 2026

Penfolds