

BIN 704

CABERNET SAUVIGNON 2019



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: 6.33g/L, pH: 3.73

MATURATION

17 months in French oak (40% new)

VINTAGE CONDITIONS

Excellent winter rainfall ensured the soil was fully saturated at the beginning of the growing season. Spring was cooler and wetter than recent years, resulting in a two-week delay to budburst and flowering. May rainfall was especially helpful in maintaining the soil moisture profile. Warm summer weather had the vines moving along well making up for the slow start to the season. August was characterised by warm days and cool nights, optimal conditions for veraison. Harvest across the region was one to two weeks later than usual with yields close to long-term average. A good vintage for cabernet sauvignon, with grapes showing bright acidity, powdery tannins, and strong varietal flavours.

COLOUR

Saturate core, luminous crimson rim

NOSE

Cabernet sauvignon, tick. Napa Valley, tick. Penfolds, tick.

Red and sweet spice abound, paprika, sumac, cinnamon, rose water, saffron.

Red currants, Iranian barberries, pomegranate. Steely-coolness, ferrous minerality.

From the pâtisserie, dark cherry pie, milk chocolate mousse dusted with freeze dried raspberries.

French oak announces itself, cedary and structural, proudly supporting a saturated mulberry and summer berry core.

PALATE

So defined, yet so approachable.

Silkiness, a gorgeous texture that glides effortlessly across the palate.

Succulence, mouth-watering and appetite-inducing crunchy acidity.

A fine graphite core confirms the varietal identity.

There is power lurking beneath, a dense black fruit drive which is somewhat unexpected, yet most welcome.

A confident wine, enjoy now or cellar for a decade or more.

PEAK DRINKING

Now – 2036

LAST TASTED

May 2022