

2011 Bindi Quartz Chardonnay	\$75 per bottle	\$450/6 pack	Limit 12	\$
2011 Bindi Original Vineyard Pinot Noir	\$75 per bottle	\$450/6 pack	Limit 24	\$
2011 Bindi Block 5 Pinot Noir	\$95 per bottle	\$570/6 pack	Limit 12	\$
				Total for freight \$
				Total of order \$

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### Bindi 2011 Quartz Chardonnay

This wine is very fresh, fragrant, lifted in citrus (grapefruit and lemon) with some orange blossom, lemon curd and spice evident. The palate is intense, tight, direct and long. Yes, it is chalky dry and mineral. All very Quartz really. It is really quite laser sharp with lees texture and minerality driving the finish. It certainly needs a year to relax and flesh out a little and will perhaps drink at its best given another three to six years.

### Bindi 2011 Original Vineyard Pinot Noir

The nose is spicy with layers of strawberry, cream, minerals and a touch of earthiness. The palate is fresh, supple and textured with fine, silky lingering tannins. The palate builds and has a typical smooth, harmonious flourish. Like the Quartz, one year is required to see this wine settle and for its texture and finesse begin to shine and, given the evidence of the 2004 and 1995, another five years will see this Original Vineyard begin to hit its sweet spot.

### Bindi 2011 Block 5 Pinot Noir

The nose is fresh and zesty with dark and spicy elements. There are intriguing layers of earth and mineral too. The palate is intense and spicy with creamy texture working with the tannins and acids giving grip and drive. It holds firm in the typical Block 5 way and has focus and length. Needs two years and should age well for a decade. (It is a wine typical of this site's expression and will evolve very well, though I am not sure this vintage will perform at auction like the 2005: Langton's \$166 plus commission in September 2012).



# BINDI

343 Melton Road Gisborne VIC 3437

Ph/Fax 61 (0)3 5428 2564

Email: michael@bindiwines.com.au

www.bindiwines.com.au

## October 2012

2011 BINDI QUARTZ CHARDONNAY

2011 BINDI ORIGINAL VINEYARD PINOT NOIR

2011 BINDI BLOCK 5 PINOT NOIR

A spring of sorts is emerging after a bitterly cold and wet winter. A rather nostalgic three months it has been. If a little confronting, not unwelcome. At this time of year we hold high hopes. Vines pruned and prepared. Old canes mulched back into the soil, new canes layered along the wire ready to shoot their new foliage, ready to set their crop for a harvest seven months away. The journey towards Vintage 2013 begins.

Recently Bindi was involved in tastings in Brisbane and Sydney with nine other family vineyard/winery operations, each having more than twenty vintages released. Small vineyards, hands-on wineries, operators working the same terroir into their third, fourth or fifth decades. Several sites were even established over 150 years ago. It was a lot of fun tasting wines going back to the '80s. There exist a lot of opportunities in the wine world today. There's more diversity than ever before for maker, seller and consumer. These tastings and conversations, of families discussing their land, their decades of learning and evolving in the winery, of relationships with customers enjoying the wines for twenty plus years were incredibly rewarding. We were left with the thought 'we should do it more often!'. So, Melbourne will be next then we'll revisit it all again in a couple more years.

We also have two upcoming Bindi events which may be of interest. Bistro Vue in Melbourne will host a dinner on 16 October 2012 featuring Bindi sparkling (a blend of 1993 to 2000 with ten years on lees) and multiple vintages of the Original Vineyard Pinot Noir. Please contact Bistro Vue directly on (03) 9691 3838. And on 23 November 2012 The Dispensary Enoteca in Bendigo will host a 5 course degustation matched with Bindi wines. Please contact them directly on (03) 5444 5885.

This is the final release of the 2011 vintage wines. As we and others

# Bindi Winegrowers

343 Melton Road

Gisborne VIC 3437

AUSTRALIA

Freight per carton

Melbourne, Geelong \$10.00

Rest of Australia \$15.00

Mixed cases acceptable. Freight is for a carton of 12 or part thereof.  
Six packs will be combined to make a carton of 12 where possible.

in south eastern Australia have reported, and have had reported, it was a season of exceptional challenge and called for great vigilance and toil in the vineyards. From a wet spring (finally) to an incredibly wet summer through to a sometimes wet and otherwise favourable autumn we worked harder than ever to ensure the vines' canopy was open and airy and able to dry rapidly and receive sunlight. The fruit was well exposed and despite the high risk of disease the crop was clean and the ferments progressed smoothly.

The challenge of a tough, late season is how much, if at all, does the vinification and maturation need to change? We changed very little in fact. Where we usually add a few buckets of bunches to the bottom of each open vat for Pinot we chose to destem completely. The thought was the wines would be aromatic and fragrant enough. The wines were worked twice a day as per usual and took their usual two weeks of time on skins. The oak regime was maintained at around 25-30% new wood and the time in barrel was only a couple of months less than is usual. The wines, again as usual, spent considerable time on lees, eight months, before racking and sulphuring.

The Chardonnay took its usual path: pressing without sulphur and enzyme, straight to barrel with no settling of the juice, a little sulphur added and the juice allowed to begin fermentation on its own. Like the Pinots, the Quartz Chardonnay spent its usual time of eight months on lees and was bottled after 14 months in barrel, 30% of which was new.

And the results? Vintages like 2011, which are not that frequent, are intriguing. I am inclined to think of a Burgundy vintage like 2007 (not 2004!) where so many aspects of the season should determine the wines to be unrewarding. But, as Clive Coates MW would say, at the best addresses the wines are beautiful and will provide a lot of pleasure. As I have written earlier in the year, 2011 reminds me of 1995 and 2004. In fact, if we had not experienced these two vintages and, in particular, the evolution of the wines it would be with caution we would be praising the 2011 wines. Time, seasons and maturing wines have given us understanding and confidence. With challenging vintages there is a great difference between the performance of mediocre or average vineyard sites and sites with strength and terroir definition. And the detailed hard work of the vigneron will be another defining factor that must be considered.

I've just done a little experiment and it took my mind back to tasting and talking Pinot Noir with the late John Middleton at Mount Mary. In the early 1990s, when Bindi was just a few vintages old, we were discussing Pinot Noir colour. John was saying those who bemoaned certain vintages' lack of colour just had to wait for the wine to settle and age a year or so in bottle as the colour would deepen in a miraculous way. Of course, it was a wry sort of comment and I'd experienced this 'phenomenon' working alongside Stuart Anderson vinifying and maturing the early vintages of our Pinots. Pinot Noir has light colour pigmentation and in cooler seasons this can be even more true. Small amounts of sulphur dioxide, let alone large ones, bleach colour when added but as the sulphur binds (ceases to

be free, or active) the colour returns. Hence the miracle in bottle! Last night, after taking notes on the wines for this release, I left the glasses on the table uncovered with their residual wine. This morning I poured a fresh amount of the same volume as the residual into a new glass and compared the colours. The wine left exposed to air had gained at least one shade of red, perhaps even two. The fresh sample in comparison is pale whereas the sample exposed to air (the sample with much of the sulphur becoming neutral/bound) has a quite beautiful depth of colour and brightness. This is the wine's true colour and the one that will be evident as the wine ages.

The lesson here is patience and not making easy conclusions on early appraisal. It is one of my gripes with assessment of young wine, of point scoring, of show judging. Wine, and in particular fine wine that has a proven track record of ageing well, is not a constant, it cannot be locked in at one moment, it is never 94/100 for today and for ten years. These Pinot Noir wines with six to twelve months in bottle will look, smell and taste quite beautiful, just as they did in barrel. Even twelve hours after opening, the wines are beginning to again show their true form.

For this newsletter I have opened Original Vineyard Pinot Noirs from 2004 and 1995. Both have similar colours to the 2011 wines. The 2004 is initially closed with red cherry and spice and a touch of earth evident. As it breathes it becomes layered and vibrant, with flowing texture driven by fruit and tannin. The next day it is beautifully perfumed, fragrant in strawberry, spice, cherry and undergrowth. The palate is fresh, creamy, balanced, textured and deliciously lingering. This wine is at its peak and will hold for a few years yet. When released it was a 'drink within six years' proposition. Not true! This is the first vintage sealed with Diam cork and the wine is fruit pure and textured, as it should be. The wine had barely penetrated the cork. The 1995 has a similar depth of colour, but with more obvious development. It has sweet red and dark cherry aromas with aged characters of compost and leather. The palate is deliciously textured, fresh with a little dryness appearing. The finish has lovely toffee and creamy nuances and lots of mouth perfume. This is a seventeen year old Pinot Noir from a light, cool season. One bottle from our cellar was opened for this evaluation, not several to find a good bottle. Yes, the cellaring conditions have played their role. (Last week I saw twenty vintages of a famed Australian wine. One bottle not from the winery that had been cellared in several places clearly looked significantly older than the samples from the winery. Storage is critical.) Several weeks ago we had cause to open a 1992 Bindi Pinot Noir which entirely came from the Original Vineyard. Four year old vines. The wine was fresh, had sweetness of fruit on nose and palate, harmonious and quite delicious. Of course it is fully mature, and on the very last few centimetres on the pane of its drinking window but it was not a bottle that required excuses like 'not bad for an old wine...': it was just delicious. Most certainly, in 1992 we were not advocating the credentials of this wine, that it would or could drink delightfully at 20 years of age. But we have seen two decades of evidence that the wines when carefully cellared, given a couple of years to rest after release, will drink beautifully for many years.