

2012 Bindi Composition Chardonnay

The chardonnay fruit in 2012 was perfectly clean and ripe with beautiful acidity. The juice from the press, without any additions, went immediately into barrel where a small amount of So2 was added to stop oxidation. The ambient yeast took five or so days to begin working and the juice fermented very slowly. The wine spent nine months on yeast lees before racking and sulphuring and spent an additional six weeks in barrel before bottling. The wine is Quartz like in 2012 with beautiful purity, fragrance, complexity, citrus aromas and spice. It is fresh, intense, focused, full, firm, tight and long. It displays a gorgeous mineral zest and finishes with lovely texture and length. Like all our wines, it will be more complex, seductive and delicious in three years time and will drink well for at least five years after that. Recently we have been enjoying the 2005, 2008 and 2009, which are drinking very well. The 2008 and 2009 are still quite youthful whereas the 2005 is ready and charming.

2012 Bindi Composition Pinot Noir

The Pinot Noirs in 2012 have a beauty of purity, perfume and spice that makes them very seductive and charming. The Composition, blended from 100% estate fruit, comes from eleven year old Block K vines with some declassified Original Vineyard vines. The 2012 is creamy, combines red cherry, red plum and strawberry fragrance with earthy notes. At this point it is very fragrant and perfumed, which is as it should be, and with time it will evolve darker, deeper, stronger characteristics. The palate is fresh, creamy, smooth, long and delicious. The tannins are fine and silky. The wine needs three years to really settle and develop and will drink well for at least another four after that. Over vintage we drank Composition Pinots from 2004 and 2005 and they were in fine form at nine and eight years of age. They are mature wines now with deep colour, powerful aromas and intense, delicious palates. They began life much lighter and more delicate than they appear today and this is completely consistent with how our Pinots have aged since 1992.

2012 Pyrette Heathcote Shiraz

With the addition of 25% whole bunches to the ferments and the extremely kind 2012 season the Pyrette is perhaps the most complex, intense, layered wine we have made from this vineyard. The fruit was in impeccable condition and the ferments moved along calmly and cleanly. As is the style, the alcohol is moderate at 13.5%, the ferments worked gently like the Pinot Noirs, the maturation in fine French oak and the resultant wine medium bodied and intense. The aromas of red and dark plum, spice, graphite and earth lead to a very fresh, smooth, intense and long palate. This wine will improve considerably over the next five years and hold well beyond that. It is pleasing to see the older wines maturing well. The 2002 and 2004 are superb today and

the 2005 and 2006 are reaching a delicious middle age. Not old, not young. The 2007 and younger, whilst delicious now, still will gain complexity and harmony given a couple more years. My favourite of the young wines now is the delicious, complex 2011.

2012 Bindi Quartz Chardonnay (for October release)

Have we made a better chardonnay than this one? Probably not. It is fresh, deep, savoury and mealy, highlighted by grapefruit and lemon aromas, creamy and complex. The palate is full, deep, rich, intense, long and harmonious. It has the typical Quartz minerality with a beautiful fine, detailed flourish. This wine is made from our 1988 planting (as is the Composition Chardonnay) from quartz soil over clay with sandstone and mudstone and the sense of place it displays is always to be admired and enjoyed. Over vintage we enjoyed the 2004 and 2005 Quartz wines and this stage of ageing, seven to nine years, shows the wines at their peak. The 2007, 2008 and 2009 we tasted are still youthful, and while worthy of opening, will benefit from another few years careful cellaring.

2012 Bindi Original Vineyard Pinot Noir (for October release)

The level of perfume and fragrance here is signature Original Vineyard. As is the complex mix of red cherry, strawberry, earth, spice and minerality. Typical of the Original Vineyard, these aromas will deepen as the wine ages. The palate is fresh, supple, zesty in red fruit with super smooth, building and flowing tannins giving direction and texture to the finish. The sweeping palate will continue to build and strengthen and develop the classic textural 'peacock tail' flourish on the back palate. Time is required. Say five years. A recent presentation of 1998, 2000, 2008 and 2010 Original Vineyard Pinots clearly demonstrated the ability of the young, balanced, discreet wines to build power and complexity over time. The 2008 is still juvenile and requires three to five years to mature. The 1998 and 2000 are ready and delicious, cork and conditions depending of course.

2012 Bindi Block 5 Pinot Noir (for October release)

The aromas of Block 5 are typically darker and deeper than our other Pinots and this is again the case in 2012. It makes for a less immediately charming wine when young compared to the Original Vineyard, however when aged for four to seven years it relaxes and shows increased aromatics and complexity. Presently, there is dark cherry, spice and savoury elements on an otherwise discreet nose. The palate, in contrast, is fresh, zesty, intense, very tight and focused and drives long. The finish is tight, balanced and structured. It is a wine that history shows improves well with six or so years and will drink well for several years beyond that. We have recently opened the 1998, 2001 and 2004 Block 5 wines and they are now mature and powerful. They are fully mature but not fading and can be enjoyed for a few years yet when cellared in appropriate conditions.

BINDI

343 Melton Road Gisborne VIC 3437

Ph/Fax 61 (0)3 5428 2564

Email: michael@bindiwines.com.au

www.bindiwines.com.au

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2012 COMPOSITION PINOT NOIR & CHARDONNAY,
PYRETTE HEATHCOTE SHIRAZ

PRE-ORDER FOR 2012 BLOCK 5 & ORIGINAL
VINEYARD PINOT NOIR, QUARTZ CHARDONNAY

Bill D.S. Dhillon (2/10/1937 - 26/1/2013)



Bill Dhillon, founder of Gisborne Squash Courts (1972) and Bindi Vineyard (1988), passed away on January 26th aged 75.

Bill was born in Punjab in northern India in the small farming village Bahman Wala, just to the south of Amritsar. His name was Darshan Singh Dhillon. He would be dubbed 'Bill' two decades later at Ballarat Grammar School.

He was the youngest of six children. His parents farmed a small holding, just a few acres, which was insufficient to support the family. His father moved to Malaya (now Malaysia) before he was born to establish a plantation of rubber trees and would return every two years to India to see his family. The three youngest children were born two years apart, the timing coinciding with these visits, plus nine months.

The family's village is now located alongside the India/Pakistan border and close to a major railway line. During the time of the partition, following the departure of the British in 1947, this area witnessed much violence (estimates number those killed as approximately 500,000) as Hindus and Muslims crossed the border. Bill (aged 10) and his youngest sister were sent away from this violence to live with another family for a year and a half to a safer town, Preet Nagar (Town of Love).

In 1950 his mother took her family to reunite with their father after he had successfully developed the plantation in Baling, in Kedah, Malaya. For seven years Bill attended Saint Xavier Institute on the island of Penang where all classes were conducted in English.

In 1958 Bill came to Australia to complete two years of matriculation in order to gain entry to Civil Engineering at Melbourne University. This period had a profound influence on his life. Teaching at this time was Kostas Rind, a Lithuanian academic who escaped the Russian persecution (which saw 10% of the population deported) and arrived in Australia as a refugee. At Ballarat Grammar he rose to become it's leading maths and physics professor. Kostas became a mentor and father figure to Bill and introduced him to the culture and pleasures of cellaring and drinking fine table wine. After two years at Ballarat Grammar School Bill went on to complete his Civil Engineering degree, during which time he met Kaye King (of Bundaleer) whose maternal family, the Dixons, have a continuing connection with Gisborne dating to 1853.

Bill and Kaye Dhillon farmed sheep at Bindi, formerly part of Bundaleer, and to support the family established the Gisborne Squash Courts and Wool and Wheel craft shop in 1972. This business grew to four courts and played a significant role in the sporting and social lives of the then small township.

After Kaye's death (1985) Bill determined he would pursue a venture on the land, which would give it the opportunity to become self sustaining. The establishment of the Chardonnay and Pinot Noir vineyards, now six hectares, in 1988 led to the building of the winery and Bill developed further projects such as farm forestry (15 hectares), reforestation and the preservation of important, rare grasslands.

As the vineyard matured and Bindi wines became established here and overseas he turned his mind to other activities. Bill learned of Muhammad Yunus, founder of the Grameen Bank in Bangladesh and Nobel Peace Prize recipient. Bill visited Yunus several times to learn more about micro credit (lending to those too poor to receive loans from normal banks, particularly disadvantaged women). With this in mind, he sought meetings, and developed a rapport, with Noel Pearson at the Cape York Institute.

Bill Dhillon's motto in life was Balance. To this end he balanced his energies for family, community, work and the environment.

"Live simply so that others may simply live."

Mahatma Gandhi

News at Bindi

We have surveyed four new vineyard sites, all at a similar altitude to Block 5, that slope north west and west across quartz riddled volcanic topsoil with mudstone and sandstone bases intermixed with clay. We have ripped these sites twice to a depth of one metre for close planting (10,000 vines per hectare) and have applied compost and sown a diverse green manure cover crop for working into the soil for nutrient fixing, structure and organic matter. These new sites all are distinctly different whilst being continuations of the current vineyards and we expect, in seven to ten years, to be offering a new array of fine site specific Pinot Noir.

A note on Diam corks. I have heard quite knowledgeable people take issue with this closure. We now drink Bindi wines that have been sealed with Diam corks for eight years and they are fresh and delicious and have aged how we expected. I have had other wines (Craiglee, Mount Mary, Epis, Kooyong et al) sealed under Diam that have matured perfectly. I have been at tastings where one wine sealed with Diam has been criticised for the poor performance of the closure while the Bindi wine, aged for a similar period, alongside has been praised for its purity and balance. That clearly was a wine issue not a cork issue but there is sometimes a desire to blame the closure. Strange days indeed. Using history of performance to guide us, we are very pleased with the absence of cork taint and oxidation in our wines post vintage 2004 (when we introduced Diam) and the wines are all looking good today, at nine years of age; Compositions through to Block 5 and Pyrette.

Upcoming Events

Bindi Dinner at Cumulus Inc., Melbourne

15 July 2013, 45 Flinders Street, ph: (03) 650 1445 for bookings, \$180 per person

Truffle & Wine Dinner at The Royal George Hotel, Kyneton

20 July 2013, 24 Piper Street, Kyneton, ph: (03) 5422 1390

Bindi Dinner at Stefano's, Mildura

5 August 2013, Cellars of the Grand Hotel, Langtree Avenue Mildura, ph: (03) 5022 0881

Bindi Dinner in Sydney with Five Way Cellars, Sydney

15 August 2013, Venue TBC, contact Todd at Five Way Cellars on (02) 9360 4242 or info@fivewaycellars.com.au

Langton's Classification Tasting

Melbourne - Wednesday 4 September 2013,

Zinc at Federation Square

Sydney - Thursday 5 September 2013, Australian Technology Park, Locomotive St, Everleigh 2015.

Tickets on sale from Monday July 29th 2013 at www.langtons.com.au (\$90 Langton's members, \$100 non-members)

Bindi Dinner at The Dispensary Enoteca, Bendigo

29 November 2013, 9 Chancery Lane, Bendigo, ph: (03) 5444 5885

2012 season

The 2012 season is considered to be a fine success across Victoria for Chardonnay, Pinot Noir and Shiraz: at Bindi we hold a sentiment consistent with this view. Overall, the season produced a very small crop of healthy, balanced, expressive fruit. The wines are typical of the vineyard origins and, overall, they are harmonious, elegant, pure and worthy of ageing.

The spring of 2011 indicated we were in for a similar season to that that led to the 2011 harvest; rain and humidity and very slow ripening. Things changed, however, and changed again and again. December saw cold, windy weather disrupt the flowering significantly. From late December to late February 2012 we received barely a drop of rain and had eight weeks of contrast to the start of the vines' season. Then, what was for many harvest interrupting, a deluge of 150mm of rain freshened the vines, pushed them through veraison and a stunning run of perfect autumnal weather ripened the very small crop.

2013 season

The just completed 2013 harvest was a success in terms of quality with the wines showing power and drive and purity and depth of flavour. With hail and cold snaps twice at flowering in December and again at veraison in February the harvest was small, however the quality (being our objective, of course) is very exciting. The wines fermented well, in fact several barrels of chardonnay are still fermenting in early June at 15 degrees in a warmed room. This is not atypical, as the wines ferment without the addition of yeast and each barrel is its own unique fermentation with its own volume of solids and yeasts.

Wines on offer

We are offering the 2012 Bindi Composition Chardonnay, 2012 Bindi Composition Pinot Noir and 2012 Pyrette Heathcote Shiraz for immediate purchase and delivery.

We are also offering the 2012 Bindi Quartz Chardonnay, 2012 Bindi Original Vineyard Pinot Noir and 2012 Bindi Block 5 Pinot Noir as a pre-release offer (with credit card charging and delivery early October 2013). These wines will be released by way of our newsletter at the usual time in mid October however you can reserve your wine now.