

2010 Bindi Quartz Chardonnay	\$75 per bottle	limit 12	\$ _____
2010 Bindi Original Vineyard Pinot Noir	\$75 per bottle	limit 12	\$ _____
2010 Bindi Block 5 Pinot Noir	\$95 per bottle	limit 6	\$ _____

*if you would like to order more please make a note and we will see what we can do.

One dozen or part thereof = one carton for freight purposes Total for freight \$ _____
 Payment by cheque or card below: Total of order \$ _____

Name: _____
 Address: _____ State _____ Postcode _____
 Telephone: _____ Email: _____

Important - special delivery instructions if no-one is home: _____
 If you would like to receive future newsletters by email, please tick here

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 Cardholder's Name: _____ Signature: _____

whilst still significantly rewarding cellar time. The wine spends 15-17 months in French barrels of which about 25% are new. The wine is never oak driven.

Whilst clearly a young, powerful wine the nose is expressive with spice, creamy red cherry and rose petal. It is a very seductive introduction and typical of the usual fragrant, highly aromatic wine produced from this site. The palate is deep and intense with plush, ripe tannins carrying the fruit for a very long finish. The balance of concentrated, intense fruit flavour with tannin and acid structure is outstanding and the wine will live for many years. Certainly three years will be of significant benefit and the wine will improve and live for a decade at least.

2010 Bindi Block 5 Pinot Noir

The Block 5 vineyard is about half of one hectare in size on a sheltered, north facing, and very quartz riddled site. It is a wonderful natural vineyard exposition. The wine is always darker in fruit expression and immediately more spicy and earthy than the Original Vineyard. It is less immediately perfumed and has more tannin and fruit power. The wines from this vineyard require more bottle ageing to develop the same suppleness and delicacy as the Original Vineyard but even in their youth these wines are more profound. The wine spends 15-17 months in French barrels of which about 35% are new. This wine is never oak driven but can certainly benefit from a higher percentage of new oak without being dominated by sappy, smokey oak elements.

This is a very deep, spicy, lavish wine with its usual mineral edge working well with a wild array of red and black fruits. It is fresh and lively, deeply flavoured and very intense. It is full, balanced and driven by deep, ripe tannins that carry the fruit weight for a very long, textural finish. Cellaring for five years will be of enormous benefit and the wine has a long future.



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September 2011

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Welcome to our final release of the 2010 vintage wines.

A comment on the 2010 Season and vintage.

A beautiful vintage offering purity, intensity, complexity, harmony and length. It has been an interesting journey working with the beautiful growing season of 2010, the even fermentations and the long lees ageing of the wines in barrel. I have heard many reports of the success and quality of the season from winemaking colleagues, but as usual have tempered any expectations as the wines mature slowly in barrel. Now, post bottling and with time to settle, the outcome is showing worthwhile transparency, and I feel comfortable to say this is an outstanding vintage for Bindi.

The true nature and quality of the wines will be revealed with half a dozen years in bottle but it is reasonable to say that these wines are very consistent with our usual style and have a deeply satisfying level of fruit and site purity and complexity. Tasting through the wines in barrel with Stuart Anderson he was compelled to say "These are the best wines Bindi has produced."

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.

That places high expectations on the wines. Maybe they will be met, maybe not. Regardless, it was very satisfying to hear and time will tell. The things these wines have in common are they all have a dramatic level of fragrance, a depth of flavour and a beautiful harmony.

I am always reticent to glowingly promote our wines and endeavours. Below I have drawn upon the comments of Robert Walters, contributor to The World of Fine Wine Magazine and principal of Bibendum Wine Company.

“The factors behind Bindi’s success read like a wine lover’s fairytale. A talented wine grower - Michael Dhillon – with a perfectionist, terroir driven approach. A warm, sun trapping vineyard in a marginal climate (in this case Gisborne, Macedon Ranges, some 500 metres above sea level). Rocky, mineral rich soils and low yields. Hard work (by hand) in the vineyard and increasingly natural viticultural treatments. By “terroir driven” we simply mean “vineyard driven” i.e. every decision taken by Dhillon is intended to increase the vineyard expression and overall quality of the resulting wines. Of course we cannot seek to fully explain Bindi’s success without paying homage to Bill Dhillon (Michael’s father) who had the remarkable foresight to plant the vineyard over 20 years ago and to bring in the legendary Stuart Anderson (now retired) to assist with the project and to mentor Michael. Stuart’s enormous experience in France and Australia was critical in the development of the Bindi ‘philosophy’. So was Michael’s experiences making wine in France and Italy. Regardless, the evolution at Bindi has been a constant since the first vine was put in the ground and continues to this day.”

A little independent praise for Bindi.

“One of the icons of Macedon. The Chardonnay is top shelf, the Pinot Noir as remarkable (albeit in a very different idiom) as Bass Phillip, Giaconda or any of the other tiny production icon wines. The addition of Heathcote-sourced Shiraz under the Pyrette label confirms Bindi as one of the greatest small producers in Australia.” James Halliday, Wine Companion 2012

“Winemaker Michael Dhillon is obsessed with capturing the essence of his quartz riddled site in every bottle he

produces, and manages his vines using a combination of biodynamic and biological techniques. Pinot Noir gets most attention – and it deserves the accolades – but many suspect history will show Bindi to be an even better Chardonnay vineyard: the Quartz Chardonnay has an underlying minerality rarely seen outside Chablis’ grand cru sites.” Max Allen, New World Icons of Today and Tomorrow, Decanter Magazine.

2010 Bindi Quartz Chardonnay

At the upper end of the Chardonnay planting, where the quartz incidence in the soil is the greatest, the fruit has extra complexity, finesse and intensity. This wine comes exclusively from this soil. This area is approximately half one hectare in size. The characteristics are similar in the Quartz Chardonnay to the Composition Chardonnay but all aspects are amplified here yet remain in complete harmony. The winemaking is the same for both wines however the Quartz Chardonnay sometimes spends a few months longer in barrel and there is a higher percentage of new wood used, being around 35%.

This is typical of its site with complex, subtle aromas of grapefruit, spice, lemon butter, almond and minerality. It is very fresh and fragrant. The palate is vibrant, tight and intense and builds for a powerful, focused finish. Whilst lively and driven it has excellent texture and harmony. The balance of volume of flavour and mouthfeel with fruit freshness and minerality is very pleasing. This wine will benefit from four plus years of ageing.

2010 Bindi Original Vineyard Pinot Noir

The Original Vineyard has over its history become known for its signature perfumed bouquet and silky, pure palate. This relatively quartz riddled, gently north sloping one hectare vineyard produces very fine, spicy, fragrant wine that has high natural acidity and develops beautifully given 6-10 years careful cellaring. As it ages the depth of aroma increases and the palate becomes increasingly harmonious and is characterized by a sweet fruited, textured flourish. In comparison to the Block 5 this wine is more seductive and delicious in its youth