

2012 Bindi Quartz Chardonnay	\$75 per bottle	\$450/six pack	Limit 6	\$
2012 Bindi Original Vineyard Pinot Noir	\$75 per bottle	\$450/six pack	Limit 12	\$
2012 Bindi Block 5 Pinot Noir	\$95 per bottle	\$570/six pack	Limit 12	\$
2012 Pyrette Heathcote Shiraz	\$40 per bottle	\$480/dozen	Limit 12	\$

Payment by cheque or card below: Total for freight (rates on back) \$ \_\_\_\_\_  
 Total of order \$ \_\_\_\_\_

Name: \_\_\_\_\_ State \_\_\_\_\_ Postcode \_\_\_\_\_  
 Address: \_\_\_\_\_

Telephone: \_\_\_\_\_ Email: \_\_\_\_\_

Important - special delivery instructions if no-one is home: \_\_\_\_\_

If you would like to receive future newsletters by email, please tick here

Type of card - Visa / Mastercard Card Number: \_\_\_\_\_ Expiry \_\_\_\_/\_\_\_\_

Cardholder's Name: \_\_\_\_\_ Signature: \_\_\_\_\_

### 2012 Bindi Block 5 Pinot Noir

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, raspberry, spice and savoury/earthy elements on an otherwise discreet nose. The palate, in contrast, is fresh, zesty, intense, very tight and focussed 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. A recently opened magnum of 2008 Block 5 (at Stefano's in Mildura matched with a stunning kangaroo dish) was fresh, full and delicious and certainly showing little ageing. However, it had begun to harmonise beautifully and was significantly more open, relaxed and delicious than when first released four years ago.

### 2012 Pyrette Heathcote Shiraz

We have a few cases of the 2012 available. With the addition of 25% whole bunches to the ferments and the extremely kind 2012 season this 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.

# BINDI

343 Melton Road Gisborne VIC 3437  
 Ph/Fax 61 (0)3 5428 2564  
 Email: michael@bindiwines.com.au  
 www.bindiwines.com.au

October 2013

2012 BINDI QUARTZ CHARDONNAY  
 2012 BINDI ORIGINAL VINEYARD PINOT NOIR  
 2012 BINDI BLOCK 5 PINOT NOIR  
 2012 PYRETTE HEATHCOTE SHIRAZ



This is the final offering of our wines from the 2012 vintage. The wines are available for immediate delivery.

The pre-ordering period in July has seen 80% of the wine taken up and we expect this final offering to sell out quickly. The notes provided in July were based on the wine in barrel and these notes have been enhanced from recent evaluation now that the wines are in bottle. Though only two months

# 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.

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.

## 2012 Bindi Quartz Chardonnay

Have we made a better chardonnay than this one? Probably not. It is fresh, spicy, deep, savoury and mealy, highlighted by grapefruit and lemon aromas, creamy and complex. After breathing (the wine that is, the taster we assume to be doing so) there is also a beautiful blossom like perfume. 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

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 silky smooth, building and flowing tannins giving direction and texture to the delicious 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.

after bottling is certainly not the ideal time to be expecting the wines to show anywhere near their best. The 2012s are doing what is normal for our wines post bottling and they have closed up quite considerably and will require another six months or so to really relax and open up. We drank a beautiful bottle of 1993 Pinot Noir a few weeks ago and the wine, from a cool, late, difficult season, was delicious and strikingly smooth and fragrant. We are not suggesting you are required to keep the 2012s for this length of time but the point remains that the wines are considerably more layered and complete given several years in bottle.

Recently Bindi participated in the Langton's Classification tastings in Melbourne and Sydney. The Sydney event, at the Technology Park, was outstanding for the magnificent, open, atmospheric venue complimenting the breadth of the finest of Australian winemaking. With many family producers available to discuss their work and wines it was an exciting opportunity for the 600 attendees, as well as the wine producers themselves, to enjoy an incredibly diverse range of variety and geography. The contrasting event was the preceding day in Melbourne where the Zinc venue at Federation Square struggled to fit the 600 enthusiasts in a way to allow a relaxed opportunity to taste and discuss the wines. It was a startling comparison between the two events to see how a crowd responds and behaves given the same wines and numbers of people but divergent venues. The calmness and contemplative nature of the Sydney tasting, the hectic, bustling, harried air of Melbourne's gridlock. I met many old friends and mailing list recipients at both tastings; to those in Sydney it was a great pleasure to talk wine, life and Bindi with you and to those in Melbourne apologies for the lack of opportunity and thanks for the quick smile, wink and swirl. The tastings highlighted the enormous amount of goodwill in the fine wine community from, and towards, promoters, producers and public. It's an exciting time in Australian wine given the diversity of styles and the maturity of many of the best producers.

## 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