



Bindi

2023

'KOSTAS RIND'

Chardonnay | Macedon Ranges - Australia



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Chardonnay

Vineyard: Bindi Estate Vineyard

Vine Age: 35-years-old

Soil Type: Shattered quartz & volcanic material over siltstone, sandstone & clay

Viticulture: Practicing Organic

Fermentation: Native – barrel fermented - destemmed and pressed with gross lees

Skin Contact: None

Aging: 10 months in 228L French barrique (25% new)

Alcohol: 13%

pH: 3.32

Total Acidity: 8.1 g/L

Total SO2: 90 ppm

Total Production: 350 cases

UPC: None

Reviews

Vinous | 93 points

About

'Kostas Rind' took the place of 'Composition' in the Bindi family. This wine is dedicated to Kostas, a Lithuanian sage who epitomized wisdom and humility. From 1958, at Ballarat Grammar School, Kostas mentored Bill Darshan Singh Dhillon and later introduced him to the culture and celebration of fine wine. It was Kostas who foresaw that Bill would work on the land. The first Bindi wine, a 1991 Chardonnay, was a tribute to Kostas and this wine, from the same volcanic and Ordovician soils planted in 1988, continues that acknowledgement. The 2023 growing season was characterized by ideal weather after a turbulent spring. Yields were typical, with Chardonnay in particular showing fine acidity, elegance, chilling power.

The Kostas Rind Chardonnay is grown in a 1.5 hectare plot from the middle and lower sections of the Chardonnay blocks planted in 1988. The grapes were hand-harvested and then de-stemmed. The juice is taken straight from the tray into 70% used and 30% new French barriques. Fermentation occurred about five days later without the addition of cultured yeast and the wine remains in barrel on yeast lees over winter with only a small amount of malolactic conversion taking place. It was bottled with a coarse filtration and small addition of sulfur after ten months of aging in early March.

Tasting Note

Fine and pure, with a vibrant lemony grapefruit brightness complimented by almond meal, white flowers and stone fruit kernel. The palate is vibrant, intense, focused, driven, chalky and very long. Drink or hold.