

Bindi

2024

'KOSTAS RIND'

Chardonnay | Macedon Ranges - Australia





NATURAL

Stats

Grapes: 100% Chardonnay **Vineyard:** Bindi Estate Vineyard

Vine Age: 36-years-old Soil Type: Shattered quartz & volcanic material over siltstone,

sandstone & clay

Viticulture: Practicing organic Fermentation: Native – stainless-

steel (5% whole cluster)
Skin Contact: None

Aging: 11 months in 228L French

barrique (25% new) Alcohol: 13.5% pH: 3.17

Total Acidity: 7.8 g/L Total SO2: 89 ppm

Total Production: 300 cases

UPC: None

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, with 5% remaining as whole clusters. The juice was taken straight from the tray into 75% used and 25% new French barriques. Fermentation occurred about five days later without the addition of cultured yeast and the wine remained in barrel on yeast lees over winter with only a small amount of malolactic conversion taking place. It was bottled with a sterile filtration and addition of sulfur after 11 months of aging. No fining.

Tasting Note

Fragrant with spice, lemon, and white flowers, the 2024 shows nutty, stony complexity. Fresh and energetic, it balances creamy texture with bright fruit and acidity, finishing pure and poised. Built to improve for years.

