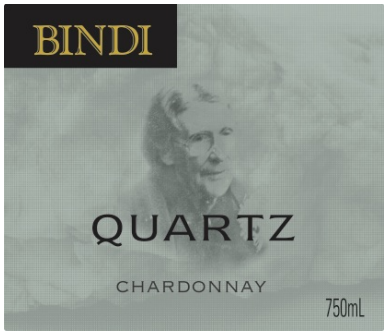

Bindi

2021

‘QUARTZ’

Chardonnay | *Macedon Ranges - Australia*

NATURAL ORGANIC VEGAN

Stats

Grapes: 100% Chardonnay
Vineyard: Bindi Estate Vineyard - Quartz Block
Vine Age: 34-years-old
Soil Type: Shattered quartz & eroded volcanic topsoil over sandstone & clay
Viticulture: Practicing Organic
Fermentation: Native – barrel fermented (5% whole bunch)
Skin Contact: None
Aging: 11 months in French barrique (25% new)
Alcohol: 14.2%
pH: 3.12
Total SO2: 119 ppm
Total Production: 200 cases
UPC: None

Reviews

The Wine Front | 96 points

About

‘Quartz’ is from the original plantings in 1988 and grown on solely where the quartz incidence in the soil is the greatest, giving the fruit extra complexity, finesse and intensity. This is emphatically a statement of its exact origin as well as being expressive of variety, handling and region. Here the ‘somewhereness’ of terroir, has full voice. The Quartz Block is approximately 1.2 acres in size. The characteristics are similar in the ‘Quartz’ Chardonnay to the ‘Kostas Rind’ Chardonnay but all aspects are amplified here yet remain in complete harmony. In 2021, the winemaking was the same for both wines; the only difference is that they come from different blocks within the estate vineyard.

The grapes were hand-harvested and then 95% were pressed directly and 5% were added as whole clusters to French barriques, of which roughly 25% are new. A small sulfur addition was made at this point. 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

The tension on this wine is a thing of beauty. It’s lightly floral, with hints of lemon and roasted almonds on the palate. In the background, a zing of acidity ties it all together. Very graceful on the extra long finish.