

Bindi

2024

'DIXON'

Pinot Noir | Macedon Ranges - Australia







NATURAL

VEGAN

Stats

Grapes: 100% Pinot Noir

Vineyard: Bindi Estate Vineyard – (Kaye block and Original Vineyard) Vine Age: 22-years-old (K-block) - 36years-old (Original Vineyard)

Soil Type: Shattered quartz & eroded volcanic topsoil and sandstone over

clay

Viticulture: Practicing organic Fermentation: Native - open-top stainless steel (5% whole bunch)

Skin Contact: 14 days

Aging: 11 months in French barrique

(30% new)
Alcohol: 13%
pH: 3.7

Total Acidity: 5.3 g/L Total SO2: 44 ppm

Total Production: 300 cases

UPC: None

About

In 1853 Henry Reed Dixon came to Gisborne, a town his family would have a continuing connection to this day. Henry is the true 'founder' of the Dhillon migration to Gisborne and one of Michael's distant relatives. From paymaster of the railway to real estate, farming and now winemaking, his family has had a significant presence in the growing community. 'Dixon' is formerly known as 'Composition' and really is a snapshot of the Bindi vineyard, based upon declassified grapes from the Original Vineyard planted in 1988 and grapes from the newer Kaye Vineyard, planted in 2001. The idea of this wine is to produce a delicious, perfumed, spicy harmonious, textured wine that is not as intense, complex nor age-worthy as the individual block wines. As always, it is bottled earlier than the other Bindi Pinot Noirs (at 10-11 months instead of 15-16 months).

The grapes were hand-harvested and mostly destemmed, with 5% held back as whole clusters. Fermentation occurred spontaneously in small, open vats. A combination of gentle hand plunging and very primitive 'pumpovers' was employed for gentle extraction. After roughly two weeks on skins the lots were pressed directly to French barriques, about 30% new, for maturation and in some cases to finish primary fermentation and malolactic fermentation. One very light addition of sulfur was employed in the spring and after a total of 11 months barrels were racked to tank to settle. The wine was bottled without just another small addition of sulfur and a gentle filtration. No fining.

Tasting Note

This vintage is immediately fragrant with red and black cherry and a little red plum. There is brown spice and a touch of undergrowth giving added complexity. The palate is fresh and supple and already very harmonious.

