



## Bindi

2023

# 'DIXON'

*Pinot Noir | Macedon Ranges - Australia*



NATURAL



ORGANIC



VEGAN

## Stats

**Grapes:** 100% Pinot Noir

**Vineyard:** Bindi Estate Vineyard –  
(Kaye block and Original Vineyard)

**Vine Age:** 21-years-old (K-block) - 35-  
years-old (Original Vineyard)

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

**Viticulture:** Practicing Organic

**Fermentation:** Native - open-top  
stainless steel (100% whole-berry)

**Skin Contact:** 14 days

**Aging:** 10 months in French barrique  
(30% new)

**Alcohol:** 12.6%

**pH:** 3.66

**Total Acidity:** 5.5 g/L

**Total SO2:** 50 ppm

**Total Production:** 600 cases

**UPC:** None

## Reviews

Vinous | 91+ points

## 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 months instead of 15-16 months).

The grapes were hand-harvested and destemmed. The whole berries were gently worked and fermented with ambient yeast 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 10 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

Immediately fragrant with lifted red cherry, raspberry, strawberry and spice. There is a touch of earthiness and some savory cherry stone fragrance. The bright palate is fresh and creamy, with an elegant finish.