



Bindi

2020

'BLOCK 5'

Pinot Noir | *Macedon Ranges - Australia*



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Pinot Noir
Vineyard: Bindi Estate Vineyard - Block 5
Vine Age: 30-years-old
Soil Type: Shattered densely riddled quartz & thin layer of volcanic topsoil over sandstone & clay
Viticulture: Practicing Organic
Fermentation: Native - stainless steel (5% whole cluster)
Skin Contact: 14 days
Aging: 16 months in French barriques (25% new)
Alcohol: 12.8%
pH: 3.75
Total SO₂: 49 ppm
UPC: None

About

Block Five is a little over an acre in size on a sheltered, north facing, and very quartz riddled site; it is a perfect, natural vineyard exposition. The wine is always darker in fruit expression and immediately more spicy and earthy than the Original Vineyard. It is less immediately perfumed and has more tannin and fruit power, which with extensive bottle aging develops profound suppleness with supreme delicacy. Block Five was planted in 1992 by then winemaker Stuart Anderson, who was the pioneering mentor for both Bill and his Michael. Stuart always felt this unique parcel of Bindi would be the grandest of blocks for a wine that would unfold gracefully over decades. Stuart's vision was correct as tasting this wine with 15+ years of age is an experience in Pinot Noir mastery.

The fruit was hand-harvested and primarily destemmed with about 5% of the fruit being left intact. The wine was fermented in open-top stainless-steel fermenters with the ferment being hand plunged for the first week and then roughly another week of gentle pumpovers. The wine was gently pressed to French barriques, of which 25% is new. After 16 months of aging the barrels were racked to tank and settled for a week. The wine was bottled without fining or filtration and just a small addition of sulfur.

Tasting Note

The 2020 has its usual combination of red and dark berry and plum fruit depth with spice, earth and a certain lavish richness. The palate is fresh and initially supple then builds power and drives long.