



## Bindi

2017

# “BLOCK 5”

*Pinot Noir* | *Macedon Ranges - Australia*



NATURAL



ORGANIC

### Stats

**Grapes:** 100% Pinot Noir  
**Vineyard:** Bindi Estate Vineyard - Block 5  
**Vine Age:** 25-years-old  
**Soil Type:** Shattered densely riddled quartz & thin layer of volcanic topsoil over sandstone & clay  
**Viticulture:** Practicing Organic  
**Fermentation:** Native - stainless steel (10% whole-cluster)  
**Skin Contact:** 18 days  
**Aging:** 15 months in French barrique (33% new)

### Reviews

Halliday Wine Companion | 96 points  
James Suckling | 95 points  
The Wine Front | 97 points

### 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 10% 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 ten days of gentle pumpovers. The wine was gently pressed to French barriques, of which a little more than one-third is new. After 15 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

This wine has pure red fruits with a hedonistic mix of spice, earth and creamy fragrance. There is a convincing volume of complexity lurking inside what is still a relatively closed nose. The palate is strong, harmonious and deliciously chewy and very long. The oak is noticeable but by no means detracting from the brute elegance and will certainly meld nicely over the next decade or so.