



Bindi

2022

'KAYE'

Pinot Noir | *Macedon Ranges - Australia*



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Pinot Noir

Vineyard: Bindi Estate Vineyard – (Kaye block)

Vine Age: 21-years-old

Soil Type: Volcanic and Ordovician soils

Viticulture: Practicing organic

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

Skin Contact: 14 days

Aging: 15 months in 228L French oak barrique (30% new)

Alcohol: 12.6%

pH: 3.74

Total Acidity: 5.5 g/L

Total SO₂: 54 ppm

Total Production: 125 cases

About

This is a very sentimental wine for Michael from his most elevated vineyard, planted in 2001, that pays tribute to his mother, Kaye. It's a vineyard with a stunning perspective over the other vineyards, the winery, house and to the forests and hills beyond. There are some lovely metaphors, no doubt. The site has a lot of quartz and mudstone, a smattering of volcanic soils that have eroded down from the volcanic plateau above, and produces a wine of fragrance, structure and complexity.

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 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 15 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 Notes

Seductively fragrant of rose, earth, and wild red fruits. The palate is juicy, creamy of fruit, chewy of tannin and mouth filling. The finish is balanced, structured and long. Hold for five years.