



Bindi

2024

'DHILLON'

Chardonnay | Macedon Ranges - Australia



NATURAL

Stats

Grapes: 100% Chardonnay

Vineyard: Glenhope Vineyard

Vine Age: 27-years-old

Soil Type: Granite

Viticulture: Conventional

Fermentation: Native — 228L French oak barrels

Skin Contact: None

Aging: 11 months in 228L French oak barrels

Alcohol: 13%

pH: 3.33

Total Acidity: 7.9 g/L

Total SO2: 92 ppm

Total Production: 400 cases

About

This is the third 'Dhillon' Chardonnay release (first U.S. release) from Michael and Wendy's collaboration with the Glenhope Vineyard that was established in the late 1990s. "Each year it feels like we have been able to refine the picking decision and winemaking, which is very similar to the way we make the Bindi Chardonnays—wild yeast, barrel fermentation, time on yeast lees," says Wendy. Glenhope, a 94-acre grower vineyard, sits on an undulating site at 1,475 to 1,640 ft. above seal level in the northeast pocket of Macedon Ranges. The soils here are primarily granite, with other volcanic soils intermixed.

The grapes were pressed and the juice was taken straight from the tray into 228L French barriques. Spontaneous fermentation followed, and the wine remained in barrel on yeast lees over winter. It was bottled with a sterile filtration and sulfur addition after 11 months of aging. No fining.

Tasting Notes

The nose has the classic array of Chardonnay aromas: lemon, cashew, spice and orange blossom. The palate is fresh and filling, textured in fruit weight and then chalky, intense and long.