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.