

Bindi

2022

‘BLOCK 8’

Pinot Noir | *Macedon Ranges - Australia*

NATURAL ORGANIC

Stats

Grapes: 100% Pinot Noir
Vineyard: Block 8 vineyard
Vine Age: 6-years-old
Soil Type: Quartz-riddled volcanic soils
Viticulture: Practicing organic
Fermentation: Native — stainless-steel (5% whole bunch)
Skin Contact: 14 days
Aging: 15 months in French oak barrels (50% new, 50% used)
Alcohol: 12.5%
pH: 3.7
Total Acidity: 5 g/L
Total SO2: 34 ppm
Total Production: 150 cases

About

The Block 8 vineyard is, as the name suggests, the eighth block planted at Bindi in 2016. It sits on a 0.75 hectare, sheltered, north-west facing, and very quartz riddled site with some fertile volcanic soils. It has a grandstand exposition sweeping down the mid slope. Here there are mostly 11,300 vines per hectare with a crazy section at 22,600 vines per hectare featuring seven clones. (As a reference, the “golden standard” of Burgundy is 10,000 vines per hectare!) The wines from this vineyard are compelling and delicious when young and as history has shown, going back to the 1992 Bindi Pinot Noir, the wines age exceptionally well from the beginning and drink beautifully for a long time.

The grapes were hand-harvested and mostly destemmed, with 5% held back as whole clusters. Fermentation occurred spontaneously in small, open vats. A combination of gentle hand plunging and very primitive ‘pumpovers’ was employed for gentle extraction. After roughly two weeks on skins the lots were pressed directly to French barriques, about 50% new and 50% used, for maturation. One very light addition of sulfur was employed in the spring, and after a total of 15 months, the 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

The 2022 Block 8 has an exotic array of aromas; raspberry, red cherry, herbs, spices and floral notes. It is also very pure of variety and site. The palate is creamy, chewy and vibrant. The tannins are velvety and long.