

**BINDI***Macedon Ranges - Australia*

Background

While the modern Australian wine scene has grown its reputation on regional blends over the last ~60 years, a vanguard of winemakers has painted a new picture, proving that world class wines can come from site-specific, single-varietal wines. Such examples are Henschke's Hill of Grace Shiraz and Bindi's Original Vineyard Pinot Noir. Since its establishment in 1988, winemaker Michael Dhillon's raison d'être has been to convey the ethos of the land that he calls home through wine. In that sense, Bindi is really more of a place than a brand, and this sense of provenance is Michael's north star in terms of viticulture and winemaking. Even the name, Bindi, is an homage to Michael's roots; it references the ornamental dot worn on the foreheads of women in India, Michael's father's native home. The estate is located in a cool part of Victoria, where Pinot Noir and Chardonnay vines are planted on quartz-riddled slopes that are farmed as organically as possible. There may be no finer caretaker of the land who produces soulful wines of consequence than Michael Dhillon.

Highlights

- 1** Bindi is known for its site-specific, varietal Chardonnays and Pinot Noirs from the cool climate of the Macedon Ranges.
- 2** Michael Dhillon is a globally acclaimed winemaker who has helped shape Australia's reputation for world-class wines.
- 3** Michael is patient, humble, and introspective; he embodies a deep and intimate connection with his land, his history, and his community.

Wines



Chardonnays SRP \$60-178

'Dhillon' is a freshly textured welcome wine, 'Kostas Rind' is approachable but discerning, and the flagship, 'Quartz', is finely detailed and mineral. The latter two see 25% new oak.



Pinot Noirs SRP \$90-178

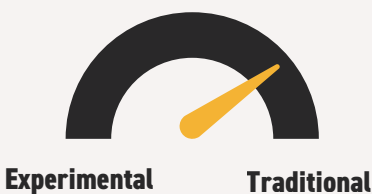
'Block 5,' 'Block 8,' 'Kaye,' and 'Original Vineyard' are single block wines, while 'Dixon' is a blend of the latter two. All are fragrant, age-worthy, and see 25-50% new oak.

Ethos



Michael farms organically when he can; he will use a systemic spray to prevent Downy Mildew in very wet seasons (usually once every 6 years). In the cellar, it's a hands-off approach (native yeast, no fining or filtering, light use of sulfur).

Packaging



Press



His wines speak of Macedon and of Bindi, never overworked but with effortless purity and distinctive refinement.

- James Halliday
Bindi: Winemaker of the Year 2022