



## 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



Experimental

Traditional

## Press

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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