

**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, single-varietal Chardonnays and Pinot Noirs.
- 2 Michael Dhillon is a quiet, humble, globally acclaimed winemaker who has helped shape Australia's reputation for world-class wines.
- 3 The wines are grown in the cooler part of Victoria and paint a different picture than the big, bold wines many equate with Australia.

Wines



Chardonnay



Pinot Noir

'Kostas Rind'



SRP \$80

Citrus, biscuit, chalk. Less intense than Quartz.

'Dixon'



SRP \$80

A blend of blocks. Less complex and age-worthy than the other Pinots. A 'Tuesday Night' Bindi.

'Original Vineyard'



SRP \$121

Fragrant, supple, and silky. From the first planted vines.

'Quartz'



SRP \$121

The flagship Chardonnay. Finely detailed with incredible precision and length. A mineral marvel.

'Block 5'



SRP \$158

The flagship Pinot Noir. Dark fruits, spicy, earthy. Big tannin and fruit power. Age-worthy.



Ethos

Michael farms organically, but 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

While Bindi has received more press than we can count, this sums it up nicely: in 2021, Michael Dhillon was the only triple crown nominee for the Halliday Wine Companion Viticulturist of the Year, Winemaker of the Year, and Winery of the Year.