



Bindi

2017

“QUARTZ”

Chardonnay | Macedon Ranges | Australia



NATURAL



ORGANIC

Stats

Vineyard: Bindi

Vine Age: 29-years-old

Soil Type: Shattered quartz & eroded volcanic topsoil over sandstone & clay

Skin Contact: None

Aging: 12 months in French barrique (1/3 new - 2/3 2-4-years-old)

Fermentation: Native – barrel fermented - destemmed and pressed with gross lees

Reviews

Halliday Wine Companion | 97 points

James Suckling | 97 points

The Wine Front | 96 points

About

'Quartz' is from the original plantings in 1988 and grown on solely where the quartz incidence in the soil is the greatest, giving the fruit extra complexity, finesse and intensity. This is emphatically a statement of its exact origin as well as being expressive of variety, handling and region. Here the 'somewhereness' of terroir, has full voice. The Quartz Block is approximately 1.2 acres in size. The characteristics are similar in the 'Quartz' Chardonnay to the 'Kostas Rind' Chardonnay but all aspects are amplified here yet remain in complete harmony. The winemaking is the same for both wines however Quartz sees few months longer in barrel and there is a higher percentage of new wood used, being around 35%. 2017 was a truly spectacular vintage and though yields were down from the norm, the quality for both varieties was truly spectacular. A long growing season without any major issues and the ideal autumn conditions really retained acid perfectly as well as prime texture and fruit.

The grapes were hand-harvested and then whole-bunch pressed directly to French barriques, of which roughly 1/3 is new. Fermentation occurred without the addition of cultured yeast and the wine remains in barrel on yeast lees over winter with only a small amount of malolactic conversion taking place. It was racked after seven months aging, and returned to barrel for a further five months before bottling. It was bottled without fining, with a coarse filtration and a small addition of sulfur.

Tasting Note

Vivid yellow. Assertively perfumed aromas of ripe pear, meyer lemon, ginger, iodine and a feint hint of vanilla wafers, with an undercurrent of ginger and chalky minerals adding vivacity. The palate has an energetic and slightly leshy orchard and citrus fruit bouquet accented by tarragon and fresh ginger, with a smoky minerality and floral tone emerging with air. The palate shows superb power, clarity and lift and is persisent and driving on the finish that seems to linger for hours.