



Bindi

2018

'KOSTAS RIND'

Chardonnay | Macedon Ranges - Australia



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Chardonnay

Vineyard: Bindi Estate Vineyard

Vine Age: 30-years-old

Soil Type: Shattered quartz & volcanic material over siltstone, sandstone & clay

Viticulture: Practicing Organic

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

Skin Contact: None

Aging: 10 months in French Barrique (25% new - 75% 2-5-years-old)

Reviews

Wine & Spirits | 94 points

James Suckling | 93 points

About

'Kostas Rind' took the place of 'Composition' in the Bindi family. This wine is dedicated to Kostas, a Lithuanian sage who epitomized wisdom and humility. From 1958, at Ballarat Grammar School, Kostas mentored Bill Darshan Singh Dhillon and later introduced him to the culture and celebration of fine wine. It was Kostas who foresaw that Bill would work on the land. The first Bindi wine, 1991 Chardonnay, was a tribute to Kostas and this wine, from the same volcanic and Ordovician soils planted in 1988, continues that acknowledgement. 2018 had a very 'typical' winter that led to a very atypical wet January...real wet. Thankfully February straight through to May was warm, sunny and dry and the vines took it all in. The 2018s give an impression of 'effortless beauty' as Michael puts it. They are fine and fragrant, harmonious and driven with fabulous aging potential.

The Kostas Rind Chardonnay is grown in a 1.5 hectare plot from the middle and lower sections of the Chardonnay blocks planted in 1988. The grapes were hand-harvested and then whole-bunch pressed directly to French barriques, of which roughly 25% 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 three months before bottling.

Tasting Note

Brilliant pale straw colour. The aromatics evoke ripe white peaches and dried honey which build intensity with time in the glass. Elements of nectarine, citrusy nougat, light biscuity oak and spice then present themselves. Rich, intense and round in the mouth yet brimming with freshness, concentrated ripe fleshy peach, nectarine, dried honey and citrusy nougat characters fill the palate with subtle cashew building on the finish and lingering on the finish. Some light spice is also evident. Creamy textural feel finishing energetic. Outstanding length and power concluding long and persistent.