

**NEW RELEASE: Bindi Wines Offer**

# BINDI

East End Cellars is pleased to present the following pre-arrival offer from Bindi Wines.

Notes on Bindi:

- All Bindi wines are grown in their vineyards and made by Bindi.
- Vines are grown in a mix of ancient stony Ordovician soils and younger volcanic soil
- The vines are intensively managed by hand and harvested by hand
- Ploughed under vine and do not use herbicides or systemic pesticides
- Very rarely use systemic foliage sprays. (\*have used the foliage spray Ridomil in 2011 and 2018 for downey mildew, which is now twice in sixteen years).
- Use compost, compost tea and also use cow horn preparation, fish and the wines are made without adding yeast, yeast nutrient, enzyme, or fining agents
- The wines spend many months on yeast lees in old and new French barrels
- Intention is to seasonally capture the expression of the Bindi landscape in the wine.

**Order Form**

Vintage	Bindi New Release 2020	RRP	Offer	Order
2019	Bindi Kostas Rind Chardonnay	\$66	<b>\$59</b>	
2019	Bindi Dixon Pinot Noir	\$66	<b>\$59</b>	
2016	Bindi KAYE Pinot Noir	\$108	<b>\$97</b>	
2018	Bindi Pyrette Heathcote Shiraz	\$40	<b>\$36</b>	

Name:		
Card Number:	Expiry:	CCV:
Delivery Address:		
Delivery Instructions:		
Phone Number	Email Address	

Please note that these wines are limited, so please forward your order and wish-list ASAP to [sales@eastendcellars.com.au](mailto:sales@eastendcellars.com.au) or call us on (08) 8232 5300 to speak to a sales assistant.

**DELIVERY:** FREE on all orders within 5km of the Adelaide CBD otherwise a \$15 shipping charge applies.



# East End Cellars

*Fine Wine Merchants*

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### The 2019 Season

This growing season began with the driest September in 110 years after a winter disappointingly devoid of saturating rains. It was an eerie omen and had us on edge for what could unfold as the Spring progressed. October saw an unprecedented run of frosts and our nerves were further frayed. Then, thankfully, the season making rains came. November and December provided relieving rainfall and the vines flourished and the dams rose. It really was a dramatic turnaround and the scene, and the fruit became set for a potentially great run to harvest. These rains came with a little cost as a tickle of downey mildew saw a few berries lost and an unfriendly thunderstorm delivered berry splitting hail to any exposed bunches on the eastern side of the canopy. But, in the scheme of the season, these maladies were of little consequence. The dramatic and weathering ride continued into January as the heat reared and seared what had been splendid green grass over the new year. It proved to be the hottest January recorded. February saw cooler and calmer conditions and it felt like the season had shifted, however a late sting in the tail saw some late month heat which brought forward the harvest of the high density vineyards (including the first crop from Block 8) and some earlier ripening clones in the Kaye vineyard. Overall March was quite mild and saw the harvest run over a record number of days with a March 7th commencement and a conclusion on the 26th. This meant most blocks ripened quite slowly and benefited from a run of lovely autumnal weather where the cool nights preserved acidity and freshness and the sunny days built intensity.

### 2019 Bindi Kostas Rind Chardonnay

RRP \$66

**OFFER \$59**

As is normal, each barrel was filled directly from the press tray and a small amount of So2 was added. The wild yeast generally take five days to begin to ferment the sugars and most barrels took five to six weeks to complete the fermentation. The wine spent 11 months in barrel. Every so often we fall in love with a particular wine. Of course, we enjoy and admire each of the wines in every year for their personality and delicious nature but every so often there's a wine that really captures our affection. The 2019 Kostas Rind Chardonnay is one such wine. This wine gives and hides, has forward characters and as well as restraint. There are the usual floral and blossom aromas mixed with citrus, spice and chalkiness. There is a lovely depth of stone fruit concentration. The palate is initially supple then intensifies and brightens and has beautiful texture, harmony and length. It really is very delicious! This is the 29th wine from this vineyard (Est. 1988) and we can comfortably say it will improve for six to ten years and drink well over a 15 to 20-year window.

### 2019 Bindi Dixon Pinot Noir

RRP \$66

**OFFER \$59**

The 2019 Dixon spent 11 months in barrel and was bottled in early March. This is a deep and layered Dixon, a composition from the original 1988 planting and the 2001 Kaye vineyard. It is very youthful and ideally needs six to twelve months bottle age. At this point it is most delicious on the second and third days after opening. There are layers of red and dark berries intermixed with spices, earth and flint. There are delicious floral and undergrowth nuances that rise with breathing. The palate is powerful and full with ripe, smooth tannins and gentle acidity keeping the fruit bright and the palate clean and balanced. The first wine from these areas was in 2004 and it and the subsequent wines are all delicious to drink today. So, when is best to drink this wine? A glass today, two tomorrow and two the next day. Or from mid-2021 and beyond.



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### 2016 Bindi KAYE Pinot Noir

RRP \$108

**OFFER \$97**

This is obviously a very sentimental wine from our elevated vineyard, planted in 2001, that pays tribute to my mother, Kaye. It's a vineyard with a stunning perspective over the other vineyards, the winery, house and to the forests and hills beyond. There are some lovely metaphors, no doubt. The site has a lot of quartz and mudstone, a smattering of volcanic soils that have eroded down from the volcanic plateau above, and produces a wine of fragrance, structure and complexity. The 2016 is a stylish wine that enjoys the benefit of nearly three years in bottle. The rose petal like perfume mixes with red and dark cherry and spice and has seductive creamy and earthy aromas. The palate is harmonious and builds power through chewy tannin, fruit weight and brightening acidity. It will continue to gain creamy texture as the tannins soften, then more earth and savouriness will appear yet the fragrance will remain.

### 2018 Pyrette Heathcote Shiraz

RRP \$40

**OFFER \$36**

We have been delving back into the Shiraz wines and having fun seeing the continuity of style going back two decades now. The seasonal stamp is always there, these are not formulaic wines scrubbed and rubbed into an overriding house style, for the harvest date and winemaking is focused in ensuring a balanced wine that shows the markings of the year. (As James Halliday says, a Pinot Noir winemaker's Shiraz!). The 2018 is a high water mark. This wine balances fruit freshness, red and dark berries and plum, with earthiness and spice. There is brightness and vigour working in with silky texture and finesse. The Pyrette style is founded on seeking harmony and this is what sees the wines age so gracefully. Whilst the 2018 is delicious and offers complexity to enjoy today another five to ten years will add further depth and palate flow.