



PINDARIE

Barossa Valley



Wines from the Western Ridge

OUR HOME | THE BAROSSA VALLEY



PINDARIE
Barossa Valley



*We are the custodians for future
generations to enjoy*

PINDARIE | ABORIGINAL FOR “HILLY PLACE”

Innovation vision and risk taking have shaped the history of Pindarie since the time of original landowner Christian Schoff, who first settled the property on the Western Ridge of the Barossa Valley in 1854. It was the Schwarz family who purchased the land from Schoff, and tapped into the land's potential, benefitting from the wool boom of the 1890's. The Schwarz legacy helped build the bluestone homestead and handcrafted stone buildings that define the property today.

Remaining with the Schwarz family until 1957, the property was bought by Hector George Brooks and named “Pindarie”. Hector's heritage of land ownership began in England with pioneering pastoralist Joseph Brooks who settled in South Australia in 1838.

A love of the land and a strong connection to Pindarie led Hector's grandson Tony Brooks to join his grandfather in 1990 to share-farm the property. Over successive years Tony's vision and his wife Wendy's passion for Viticulture, have been pivotal to Pindarie's resurgence as a 700-acre working property with a blend of sheep and 90 acres of vines.

Tony and Wendy were among the early pioneers of Tempranillo in the Barossa Valley, a variety perfectly suited to the stony dirt of the Western Ridge, The original 10-hectare planting of Shiraz in 1998 has since grown to include more varieties of Tempranillo, Cabernet Sauvignon and Sangiovese.

Further diversification saw Tony and Wendy establish an award winning cellar door and winery tourism destination housed in the restored original grain room and heritage stables. Embracing sweeping views of the Barossa's Western Ridge, the award winning cellar door is the perfect showcase for Pindarie's estate grown wines.

“Sheep have golden feet” Friedrich Ehregott Schwarz

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*Opening up our place to the public has
made a huge impact on our lives*

TONY BROOKS & WENDY ALLAN | THE RISK TAKERS

Described by Wendy as a “a man of action” Tony Brooks a sixth generation pastoralist was naturally drawn to the raw potential of Pindarie’s land and stone buildings. Following a period in the early 1980’s working as a Jackaroo across Australia, Tony returned to South Australia to study at Roseworthy Agricultural College. After graduating he travelled for a number of years managing sheep feedlots in Saudi Arabia, Turkey and Jordan, providing Tony the opportunity to purchase the family property.

During Tony’s time at Roseworthy he met his wife Wendy Allan, a New Zealander hailing from a large family with a sheep, cattle and deer farm on the South Island. Studying viticulture, Wendy, after graduation joined the Penfolds Wine Group as a Grower Liaison Officer. Over the next 12 years she worked her way up to Senior Viticulturist, travelling to Europe, the USA, South America and Israel.

Today, Wendy and Tony live in the original Schwarz homestead with their three children, the first Brooks family to live in the homestead. Through risk taking, vision, and diversification, Tony and Wendy have created their very own chapter in Pindarie’s history book.

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created their very own chapter in Pindarie’s history book,*



SUSTAINABILITY | PASSION & COMMITMENT

Passionate advocates of sustainability, Tony and Wendy respect the balance between farming and nature - that biodiversity and sustainable agriculture go hand in hand, and the key to this is soil health and water conservation.

On the hillier paddocks of Pindarie, sheep graze among 100 year-old olive trees, while on the hungrier soils lay the vineyards. These stony soils make the vines work hard, producing concentrated fruit full of flavour. Sheep and vines harmoniously co-exist with the surrounding native vegetation, with sheep providing the perfect natural fertiliser and weed control.

Since 1990 thousands of indigenous native trees and shrubs have been planted throughout the property and two native reserves have been fenced off, one being a six-hectare reserve that runs along one of the creeks and re-vegetated to conserve the natural flora and fauna. Surrounding the vineyards are “shelter belts” planted with native species common to the area, providing habitats for native birds and insects hence keeping unwanted pests under control.

“I have always been a great lover of Australian flora and fauna. Sustainability is about maintaining a balance between modern farming and nature.” Tony Brooks



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Restored by hand sympathetically and passionately to retain the character of the building

RESTORATION | FROM THE HEART & HAND

The philosophy of sustainability extends to the restoration of Pindarie's original farm buildings. Tony restored each building by hand in addition to his farm work. A project that has for 20 years been a testament to a meticulous eye for detail and passion for stonework.

The old grain room and heritage stables are now home to Pindarie's cellar door. Restored from the ground up the cellar door is a tribute to Tony's ingenuity and resourcefulness. With the original tin sheeted roof repurposed to line the ceiling of the cellar door, the slate on the veranda floor sourced directly from the property, and materials sourced from salvage yards/local clearing sales, visitors marvel at the craftsmanship.

A winner of multiple tourism awards, the cellar door is the home to Pindarie's Western Ridge wines, with a genuine paddock to plate experience. Wine tastings of the full range of estate grown wines is complemented by the spectacular view of Pindarie's vineyards from where the wines are originally sourced. It is a place to relax and enjoy seasonal lunches of local produce while watching children play and explore the working property.

CELLAR DOOR ACHIEVEMENTS



Charming, rustic, and down to earth Pindarie is a must visit destination in the Barossa Valley.

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VINEYARD | GOOD WINE GROWS FROM THE GROUND UP

Tony and Wendy strive to balance sustainability with quality, understanding that “all the work is done in the vineyard.”

CLIMATE

Vintage on the Western Ridge is generally 10 days earlier than the floor of the Barossa Valley. Our climate is characterised with winter dominant rainfall and hot dry summers. The cooler summers produce wines with elegance and finesse, and warmer summers result in wines with full intensity and flavour. Wendy calls Pindarie's Shiraz “Bulls Blood” when produced during these warmer summers and often the year for a Black Hinge wine.

SOILS & THE VINEYARD FLOOR

Pindarie's soils offer agricultural diversity for grape growing and sheep grazing. The western soils consist mainly of red brown earth overlying calcareous limestone with some strips of Terra rossa (red earth). The stonier sections of the Western Ridge produce high intensity fruit and the Black Hinge wines consistently deliver from this stonier soil type.

The vineyards operate under a sustainable management program with minimal soil tillage and natural vegetation is encouraged to grow between the rows of vines. This mid-row growth is managed by allowing sheep into the vineyard before shoot emergence. Sheep are ideal natural lawn mowers and fertilisers in the vineyard!

PRUNING & CANOPY MANAGEMENT

Pindarie's vineyards are hand pruned with 2-3 bud spurs, depending on the variety, to achieve consistent sustainable yields. With considerable vineyard exposure along the Western Ridge, canopy management is important at Pindarie. Vines are grown on a trellis system known as the ballerina trellis, ideal for enhancing fruit ripeness without letting in too much sun and risking sunburn. Airflow helps to reduce reliance on spraying and supports Pindarie's philosophy of sustainability through minimal input.

“We are strong believers of terroir, matching climate with soil types for each variety grown at Pindarie.” Tony Brooks and Wendy Allan

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STYLE & WINEMAKING | EXPRESSING THE TERROIR

VARIETAL DIVERSITY

Reflecting Pindarie's pioneering spirit, the Mediterranean varieties Sangiovese, Montepulciano and Tempranillo have also been planted on the ridge. Sangiovese grows well on the slopes at Pindarie, comparing to its birthplace in Siena, Italy; while Montepulciano favours the stonier sites - just as it does in Abruzzo, its original Italian home.

SINGLE VINEYARD WINES DIFFER EACH VINTAGE

Pindarie produces entirely estate grown vines. Our unique style arises from our site, where we matched Shiraz, Tempranillo and Cabernet Sauvignon to the patchwork of soils on the rolling hills and ridges. At this early stage of our journey we are best known for a deep rich Shiraz which lives effortlessly for a decade or more.

Wines produced each vintage include the Western Ridge Shiraz, Risk Taker Tempranillo, Schoff's Hill Cabernet Sauvignon, T.S.S. Tempranillo Sangiovese Shiraz blend, and Rosedale Road Rosé. The Black Hinge Tempranillo and Black Hinge Shiraz are limited to select vintages of hand-picked fruit.

WINEMAKER | PETER LESKE

Peter Leske has worked in a wide variety of production winemaking roles in Australia and overseas, with his career including extended vintage periods at a host of prestigious French estates in Burgundy, the Rhône, Bordeaux, Limoux; and USA in California.

Peter's credentials and accolades are numerous with a strong background in leading winemaking roles, technical services, wine writing, and public speaking. In partnership with several 'mates' of many years he now owns his own winery and label, with a passion for Tempranillo and producing the best wines that premium regions can offer. He graduated from Roseworthy, South Australia, in 1983 with a degree in Oenology and went on to complete an MBA in 1988, but describes his greatest challenge and achievement as sharing in the parenting of two beautiful daughters.

"It's a great privilege to work with individual blocks in successive seasons, watching and learning from the vines... and trying to respect the fruit by applying a light touch in the winery." Peter Leske



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OUR WINES | REFRESHING STYLES



EDEN VALLEY RIESLING

The cool climate of Eden Valley is renowned for producing definitive high quality Riesling. Fruit is sourced from the cooler eastern slopes of Eden Valley. Fresh apples and limes with some citrus blossom and natural bracing acidity, a wine with an elegant crisp dry finish.

A wonderful refreshing wine for any occasion. Chilled in summer months for that fresh crisp white, or less chilled in winter months for a fuller mouthfeel.

Varietal – 100% Riesling
Alcohol – typically 11.0 %
Harvest – Usually early March
Residual sugar – 3–4 grams

Winemaking notes – The fruit was picked early, crushed, chilled and the juice immediately separated from the skins and cold fermented to enhance delicacy.



ROSEDALE ROAD ROSÉ

Sangiovese makes crackingly good rosé – if your taste is for crisp, fresh, dry rosé, with bright colours, aromas and flavours (and frankly, that’s where our taste is...!).

The variety is famous for its aromas of cherries, firm tannin, and relatively high acidity. Those same attributes mean that when picked slightly earlier, it is also perfect for a vibrant, fresh rosé that is ideal when paired with antipasto, fresh seafood, or Asian dishes that carry a touch of chilli. Drink it chilled, but not so cold that the lovely cherry and floral aromas are suppressed; then savour its gentle, savoury, textured finish.

Varietal – 100% Sangiovese
Alcohol – typically 12.5 %
Harvest – Usually early February
Residual sugar – 3–4 grams

Winemaking notes – Picked early February, left on skins for only four hours and bottled before the end of May. Our Rosé is made in the typical southern French style and salmon coloured.

OUR WINES | ESTATE GROWN TEMPRANILLO



T.S.S BLEND

Comprising 70% Tempranillo and 25% Sangiovese, with a small amount of Shiraz blended before bottling to add complexity, the low acid of Tempranillo and the high acid of Sangiovese create a blend with synergy. Varieties are picked separately starting with Tempranillo. Very gentle handling of fruit to avoid over-extraction, and a short sleep in aged French oak. This medium bodied red is made with varietal fruit integrity to allow for early drinking. Drink fresh and young, or even slightly chilled on a hot summer’s day.

Varieties – 70% Tempranillo, 25% Sangiovese, 5% Shiraz
Alcohol – typically 13.0 %
Harvest – Usually mid February
Cellaring – Best seen as a youngster and will drink well for 2–3 years

Winemaking notes – This alternative blend shows the best of its two main components: aromas of black cherries and plums from the Sangiovese, with spice from the Tempranillo.



RISK TAKER TEMPRANILLO

Planted in 2001 specifically on the stoniest section of the western ridge to maximise fruit concentration. Tempranillo is an early variety with a short growing season.

A variety quickly moving from ‘exotic newcomer’ to ‘old friend’. Tempranillo grows well on the western ridge and ripens early, although it can be temperamental during hot summers. Picked at ripeness, but not over ripe, and fermented in open vats with gentle handling to not over-extract. In the winery we are generally pretty “hands-off”, and Tempranillo is no exception; we allow natural yeast to conduct the fermentation, press gently, and run to well-seasoned French oak barrels for only 8–10 months.

Varietal – 100% Tempranillo
Alcohol – typically 13.5 %
Appellation – elevated up on the Western Ridge
Harvest – Usually mid February
Cellaring – From release, we would suggest 2–5 years
Winemaking notes – Tempranillo has a natural fragrance, generous flavours, and long savoury tannins. Look for that dark chocolate texture on the finish, after enjoying the cherry and spice.



OUR WINES | PREMIUM ESTATE GROWN BAROSSA STYLE



SCHOFF'S HILL
CABERNET SAUVIGNON

First planted in 2001 up on Schoff's Hill. The Coonawarra clone 'CW44', was selected for its high quality performance and smaller berries.

Our single-vineyard Cabernet vines can be seen from the kitchen table! The warmth of Pindarie's sub-region guarantee generosity and depth each vintage. Small berries and low yields mean winemaking techniques are kept simple and gentle - being respectful of Cabernet means not trying too hard in the winery.

We apply a gentle touch: destemming, regular short pump-overs to wet the skins; pneumatic pressing and natural malolactic barrel fermentation for complexity.

Varietal - 100% Cabernet Sauvignon
Alcohol - typically 14.5%
Appellation - Schoff's Hill
Harvest - Usually late February early March
Cellaring - A particularly fragrant and elegant wine, with tannins that are even and round. Bottling after 13 -14 months in oak ensures that the aromas of red berries (the blackcurrant aroma the French call 'cassis'), dried herbs (sage and rosemary) and hints of fresh earth are maintained.



WESTERN RIDGE SHIRAZ

Pindarie's first variety, planted in 1998. We chose the '1654' clone as it has a proven track record in the Barossa, producing grapes with small, flavoursome berries.

Selected from both North and South blocks and harvested at full ripeness when balanced. Across the blocks we observe subtle differences in ripening rate, flavour and balance. We conduct several small-batch ferments to optimise each sub-block, and offer blending options. The amalgam of ferments is a balanced, ripe yet fresh wine of real complexity... with an extra dimension from the long maturation in predominantly French Oak. Shiraz loves oak and vice-versa, a workhorse year in and year out.

Varietal - 100% Shiraz
Alcohol - typically 14.5%
Appellation - North and South Blocks on the Western Ridge
Harvest - Usually mid to late February
Cellaring - From release, we would suggest 8-10 years
Winemaking notes - We seek generous yet fresh aromas and flavours, firm but even tannins, and the balance that comes from getting harvest timing just right.



Our Black Hinge range is a series of exclusive wines made in exceptional vintages, and available only from our Cellar Door. These wines are made from the best of the vineyard - often the stonier, leaner sections - hand picked, fermented and matured separately.

Currently we make three Estate Black Hinge varietal wines - but only when the conditions produce fruit of the standard we seek.



BLACK HINGE SHIRAZ

Released in March each year as a three year old wine.

The longest-living of our best wines wear the Black Hinge label with pride. No, we don't make a Black Hinge every year from every variety; nature plays her role in determining how often a wine makes the style and grade we seek.

Long slow fermentation in small open fermenters, ideal for gentle hand plunging, while on skins to ensure soft but thorough cap management. This is followed by a long sleep in high quality French oak and then time to develop in bottle.

Varietal - 100% Shiraz
Alcohol - typically 14.5%
Appellation - Pindarie the Western Ridge, North Block
Harvest - Usually late February
Cellaring - From release, we would suggest 8-10 years
Winemaking notes - We mature the wine in the best French oak we can buy, adding complexity on nose and length on palate. Tight yet rich; balanced but firmly tannic - a wine that will certainly live for a decade or so, getting better with age.



BLACK HINGE SHIRAZ / CABERNET BLEND

Released in March each year as a three year old wine.

How often do we hear “The best of both worlds”?

In this case it's true. We take the flesh, the spice, the berry fruit, the generosity of Shiraz and team it with the structure, coolness, red fruits and the savoury herbs of Cabernet. The result of this judicious blend is a wine more approachable in its youth than either of the two would be as a single variety, but with the potential to age that Cabernet (in particular) brings to the table.

Varietal - typically 50% Shiraz & 50% cabernet Sauvignon
Alcohol - typically 14.5%
Appellation - Pindarie the Western Ridge, North Block for Shiraz and Schoff's Hill top for Cabernet.
Harvest - Usually late February
Cellaring - From release, we would suggest 10-12 years
Winemaking notes - This wine is the result of extensive tastings of individual barrels. The Shiraz is aged first in a new French oak hogshead, then racked into a two year old to keep those lovely toasty elements. The Cabernet spends its entire life in French oak, to keep it fresh, tight and structural. A blend unique to Australia.



BLACK HINGE TEMPRANILLO

Released in March each year as a two year old wine.

Spanish wine law dictates that a wine labelled 'Reserva' or 'Gran Reserva' must be aged for a longer time in both barrel and bottle; but fortunately Australian wine laws have no such restrictions. Our Black Hinge is a 'Reserve' in the sense that it's the most age-worthy of our fruit, most likely to develop great complexity if you are patient.

Ensuring that we pick when the fruit is ripe but before the baumé gets too high, we let the indigenous yeast conduct the ferment on skins, a process which ensures greater intensity and length of flavour. Gently pressed, run to older French oak barrels for natural malolactic fermentation and about a year of maturation. It's a wine of perfume, structure and generosity.

Varietal - 100% Tempranillo
Alcohol - typically 13.5%
Appellation - Black Hinge Tempranillo Block
Harvest - Usually in mid-February
Cellaring - From release, we would suggest 5-8 years
Winemaking notes - Temp's spicy, fleshy opulence and lower acidity balance its characteristic late palate tannins, but also ensure that it gathers complexity after a shorter time in bottle.



Years of long slow work, now for all to enjoy

FROM THE HORSE'S MOUTH | A FEW KIND WORDS

“One of the things I love about Australian winemakers is their what-the-hell, let's give-it-a-go attitude when it comes to blending grapes.”
Max Allen

“It's big and rich, sweet in fruit and with generous, layered tannins all served in a velvety, textured mouthful. Decadent, juicy stuff.”
Huon Hooke

“Modern, cleverly conceived, full of life.” Tony Love

“A jewel in the crown.” Barossa Living

“Pindarie is a real story about real people.” Anthony Madigan, Wine Business Magazine

Black Hinge Shiraz “A single vineyard, single block, single row selection, It is an immaculately balanced wine.” James Halliday

FROM OUR VISITORS

“Hitting the right notes on many fronts.”

“Obvious pride in their product.”


“This winery is a must to visit, the wine, food and surroundings are outstanding.”

“This place has the best views in the Barossa. Vineyard, sheep in the paddocks and a view across the green landscape to the hills in the distance.”

“I just love the place, the food, the wine, the views and the friendly staff.”

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*Thank you Dragan Radocaj for
capturing Pindarie over the years.*

DRAGAN RADOCAJ
FINE ART PHOTOGRAPHY