

# Staindl Wines

Just as no two wines are exactly the same, no two grapes are either. This is readily apparent at Staindl Wines, where owners Paul and Juliet Staindl lovingly work with their vineyards to produce the purest pinot noirs, rieslings, and chardonnays possible. In the winery's view, this means biodynamic farming practices and minimal winemaking intervention.

The Staindl property is reminiscent of a classic, working farm. Ducks and chickens run around in a muddy yard, lavender and citrus trees grow, and heifers chomp on the grass between the vineyard rows. Paul and Juliet bought the property in 2003 after successful careers in the field of law, and Paul describes himself as a "lawyer by training, wine drinker by choice."

Using its environment to its advantage, Staindl Wines aims to create especially elegant pinot noirs. "Mornington Peninsula wines are foremost pinots in Australia because they are surrounded on three sides by water," said Paul.

"The cooling sea breezes allow long languid summer days, slowing the ripening to build length and texture." The winery is proud to say that it is driven by passion without regard for economics, and wine drinkers can taste the difference: The winery has sold out of nearly all of its vintages except its newest releases.

Paul and Juliet began their search for the perfect vineyard site in the 1980s, and, even then, they knew exactly what they were looking for. The vineyard had to have a cool climate; be located near the sea; and face north or east or both. They settled on a four-acre vineyard located just outside Dromana that had been planted in 1982. Then, between 2003 and

2004, Paul and Juliet planted another three acres of vines on the property. Paul said that seven acres of vineyard is "just enough to manage personally and keep control over all of the processes."

To ultimately make wines rich in regional identity and with what Paul describes as "long texture," the winery spent its first few years of operation getting the soil in the vineyard balanced and healthy. This meant eliminating the use of all synthetic chemicals, herbicides, and pesticides. Soon the winery noticed an improvement in the soil's composition and humus, and, to add to a healthy growing environment, it maintained low grape yields to ensure only the best quality grapes went into their wines.

Today, the Staindl Wines vineyard welcomes visitors by appointment, and its happy vines come with views to Phillip Island. Staindl Wines makes three wines a year: one pinot noir, one chardonnay, and one riesling. Besides positive reviews from important international publications, such as Decanter, the wines have received a lot of local recognition, and, recently, the 2013 Mornington Peninsula International Pinot Noir Celebration chose Staindl Wines to represent Mornington Peninsula region in the aged category.

As Paul is known to say, the key to great winemaking is not messing up the fruit.

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