



battely Beechworth, Victoria

www.battelywines.com.au



battely is a small Beechworth property located on the site of the old Brown Brothers Everton Hills vineyard on the Beechworth-Wangaratta road. This superbly sited and well drained granite based vineyard was planted in 1998 to Syrah, Durif and a little Marsanne and Viognier. A further 4 acres of Shiraz and Viognier were planted in 2001 with several different clones of Shiraz planted including some cuttings from the Bests Great Western 1860 vines. The final 5 acres were planted in 2008 to Marsanne, Roussanne, Viognier, Grenache, Mourvedre and Counoise (sourced from Beaucastel via their US vineyard at Tablas Creek). These later 3 red varieties are planned to make a new red wine in homage to the southern Rhone while the white varieties will make for northern Rhone style white wines have shown great promise from very small quantities already produced from the 1998 plantings. The battely vineyard is a little lower in altitude than Giaconda and as a result the site is a little warmer and ripens a little before some other Beechworth producers. 2008 has produced wines in the classic battely style with intensity and freshness allied to remarkable concentration from tiny yields of about 18 hl/ha (1 tonne/acre).

“...this is the most French-like Shiraz I have ever tasted from Australia. It reminded me of one of the great single vineyard Hermitages from Chapoutier” (for 2001 battely Syrah) Robert Parker - The Wine Advocate #148



2011 Syrah

“Deep purple-crimson: painstaking work in the vineyard and a perfectly timed decision to pick, have produced a very good shiraz with black fruits, spice and licorice interwoven on the boquet and medium to full bodied palate alike, quality oak also making a contribution. A triumph for the vintage. 14% alc.”

The Wine Companion.com.au May 2013 .

2010 Syrah

The Following notes from owner/winemaker Russell Bourne - “A more elegant , structured style. Think 2002 which has proved to be a real gem, still drinking well. Typical battely, savoury rather than sweet. Black olive, Truffle and Wild herbs with just a hint of floral lift from the 3% Viognier co-fermented. As with all our wines, we recommend de-canting for an hour or so. You will not be disappointed.”

2008 Syrah *“Possessing a medium-deep garnet color, the 2008 Syrah is co-fermented with a little Viognier. The aromas are pleasantly funky, presumably developing from natural yeast ferment, leading to earthy, gamey aromas layered over warm black fruits, soy and a whiff of Chinese dried plum. On the palate this is a big, rich, concentrated style with medium acidity and a medium level of soft, well managed tannins.” Robert Parker—The Wine Advocate #189 June 2010*

*“Indeed as a young wine **this 2008 Battely Syrah is the most complex Battely yet.** It’s also elegant, intriguing and well balanced. It tastes of nuts and smoked meats, jubey blackberries and spicy, cedary oak. Persistence is not an issue. As a wine it screams quality, class, and interest.” 94 points Winefront April 2011*

2011 Durif

SOLD OUT

“The Durif, which you may know is a favourite baby of ours is a cracker! Firm, savoury tannins with great elegance. Looking at the 2008 the other day you couldn’t help but be reminded of North West Italy, the colour a bit deeper granted! Again at least a decade of development ahead.” owner/winemaker Russell Bourne

2010 Durif

“The cooler year has seen bigger tannins than previous years, think north east and central north of Italy. Savoury and delicious. The underlying structure of the wine is sound with typical blueberry and sour cherry characters. Given an hour in a decanter it opens beautifully.” owner/winemaker Russell Bourne