



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

2010 Seduire - (60% Viognier and 40% Marsanne) **extremely limited**

Séduire translates as 'seduce'. It's a blend of 60% Viognier and 40% Marsanne. Barrel fermented (only 2 barrels or 50 dozen), old wood, indigenous yeast. Simple, traditional wine-making. This translates into a textured, floral cracker of a white. Drinking beautifully now, if the 2005 Marsanne is anything to go by, it has years of development ahead of it.

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*

The Following notes from owner/winemaker Russell Bourne - “2008 for battely was a dry vintage without the extremes that many other parts of Australia experienced in this vintage. The ability to use some water on the vines to ameliorate stress saved the day. Co-fermented with approximately 3% Viognier and aged in larger format oak than previously using 500 litre puncheons to great success this vintage. Shows beautifully intense raspberry and violets perfume with hints of anise. Fresh and intense on the palate with very smooth tannins and a very long finish. A classic battely in the making. Will age superbly for 10 years or more.”

“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

2008 Durif *“The 2008 Durif has a very deep garnet-purple color, giving aromas of raisins, blueberry pie, prunes and star anise. There is a lot of warm, spicy fruit in the mouth with medium tannins and a high level of acidity to ameliorate the heaviness. The finish is long.” Robert Parker—The Wine Advocate #189 June 2010*

“Rich, warm and powerful. Meat, spice, blackberries, and citrusy/orange-like acidity. Long finish. Tarry aniseedy notes too. Combined, these characters show fantastically. It's a soft and juicy wine, and yet it's well structured. 2008 was clearly a top vintage in these parts.” 94 points Winefront April 2011

2006 Syrah SOLD-OUT *“...the 2006 Syrah contains 4% Viognier, was sourced from the vineyard yielding a meager one ton of fruit per acre, and was aged for 18 months in French barriques, 25% new. It exhibits a complex aromatic array of mineral, violets, smoked meat, game and blueberry reminiscent of a high level Cote -Rotie. This leads to a dense, structured, flavourful, savoury wine with several years of aging potential and a pure finish.” Robert Parker #181 2009*

