



# Battely Wines

[www.battelywines.com.au](http://www.battelywines.com.au)

Beechworth, Victoria



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 Cunoise (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” - 2001 Shiraz The Wine Advocate #148 2003***



**2008 Syrah** 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.

**2008 Durif** 2005 was the last release here of Durif as a single varietal with 2006 going to make the Sojourn (below) and 2007 being tipped down the drain due to smoke taint. Shows excellent freshness and fine savoury tannins with wonderful blueberry intensity. Can be enjoyed now. A beauty.

**2006 Syrah** *“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.”*

**92pts The Wine Advocate #181 2009**

**2006 Sojourn** *“The 2006 Sojourn is a blend of 60% Shiraz and 40% Durif (more commonly known as Petite Syrah) aged in French oak barriques, 25% new. A glass-coating purple color, it offers up a brooding bouquet of smoke, mineral, blueberry, and blackberry. Full-bodied and brawny, this structured effort has outstanding depth and concentration, plenty of spicy black fruits, and 5-7 years of aging potential.”* **91pts The Wine Advocate #181 2009**