

battely newsletter spring 2010

Pruning is just about finished and we are expectantly awaiting budburst, usually second week of September but given the first real winter in years perhaps later? The winter has been wet as well and we are heading into spring with water in the ground and the potential for the best growing season in quite some time. The rain brings other problems to vineyard management.....too wet, too dry, too this, too that...the joys of farming!

Bottling.

We bottle the 2009 vintage this month. The 2009 vintage you may remember was punctuated by extreme heat in the north east in January culminating in the dreadful fires of Black Saturday. The vintage was saved by 2 factors. Firstly the extreme conditions of that Saturday saw the gale force northerly winds blow the smoke away from battely so avoiding the taint problems of 2007. Secondly a sudden return of temperatures back to normal after the fires and quite a cool spell leading to vintage meant that the fruit not crisped, really the 50% on the west side of the rows, came in, in very good condition. Quite high potential alcohols but good flavour and remarkably good acid. It was the first year the reds didn't require tartaric acid addition! Assumedly the extreme conditions caused the vines to close down over that time preventing over ripeness and maintaining acids.

2009 Séduire.

Séduire translates as 'seduce'. It's a blend of 60% Marsanne and 40% Viognier. Barrel fermented (only 2 barrels or 50 dozen), old wood, indigenous yeast. Simple, traditional winemaking. 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.

We plan to release the Séduire on November 6th. Given the limited quantity available pre-orders will be accepted. \$44 a bottle in cases of 6.

2009 Sojourn.

Given the atypical nature of the year we have decided that the Syrah is a big bigger and more voluptuous than our wines in 05,06 and 08. We also have only 4 barriques of the wine with 2 of the Durif. Therefore as in 2003 and 2006 we're releasing a blend of the two as a single red in 2009, Sojourn.

As in previous years we will hold the wine in bottle for 6 months with a planned release date in autumn 2011.

The battely vineyard lunch.

12.30pm, Saturday, November 6th

Meegs and I have a lunch planned at home overlooking the vineyard. This will of course be accompanied by both current release and museum stock wines. It will also mark the official release of the 2009 Séduire. We look forward to celebrating the release over a long lunch with a select group of the battely faithful. Make a weekend of it in Beechworth. If you require any accommodation suggestions please feel free to ask.

Cost will be \$110 a head. Call us on 0357270505 or e-mail bookings to enquiries@battelywines.com.au

Web-Site Update.

Check out the gallery for photo updates from Sydney Food & Wine Show and battely dinner at Loco Inc.