



BATTLE
— of —
BOSWORTH
MCLAREN VALE



Battle of Bosworth 'White Boar' McLaren Vale 2009

Battle of Bosworth Wines

The wines take their name from the original Battle of Bosworth, fought on Bosworth Field, Leicestershire, England in 1485. Here the last of the Plantagenet Kings, Richard the III, was slain by Henry Tudor, becoming the last king of England to die in battle, ending the War of the Roses.

The roots of the Bosworth family's battle were planted in the early 1840's with their first vineyard in McLaren Vale. The modern day Battle of Bosworth saw the conversion of 'Edgehill' vineyard to organic viticulture by Joch Bosworth in 1995. This McLaren Vale 'Battle of Bosworth' is symbolised on the label by the yellow Soursob (*Oxalis pes caprae*) which is used in the vineyard to combat other weeds.

Organic Viticulture

Organic farming is based on minimising the use of external inputs, and as such our certified organic grapes are grown and processed without the use of synthetic chemicals, fertilisers, or GMOs. Our system of organic viticulture at Battle of Bosworth works with nature rather than against it, and by keeping harmful chemicals out of the land, water and air, creates a healthy environment rich in flora, fauna and nutrients; the perfect environment for growing the very best quality wine grapes.

Battle of Bosworth has some 190 acres of 20 years and older vines including Shiraz, Cabernet Sauvignon, Petit Verdot, Chardonnay, Viognier, Sauvignon Blanc and Mourvèdre which are fully certified 'A' grade organic by Australian Certified Organic (ACO), a process that takes four years.

Vintage 2009

A very dry winter was followed by a hot January which segued into a dry, mild conclusion to vintage. Small crops of both whites and reds were the result of dry conditions in winter and the preceding 3-4 years. In the case of the red varieties, the longer you waited for them the better they got.

Winemaking

Amarone from the viticultural zone of Valpolicella is made using 3-4 different grape varieties which are indigenous to the region. The wine style results from fermenting the grapes after being picked and dried on racks. Historically the grapes were dried over winter in the eaves of houses and then fermented the following spring. It is to this wine we owe our creative inspiration for the White Boar.

When Joch deemed our Shiraz and Cabernet Sauvignon grapes to be flavour ripe, their canes were cut and they were left to dry on the vines for approximately 12 days. The grapes were then hand-picked before undergoing a very slow and torturous fermentation in old oak. The drying process concentrates flavour, sugar and acid. These vine concentrated wines are made as a blending component for the single vineyard Battle of Bosworth red wines. In 2009 we had enough left over to bottle a small volume of the White Boar.

Tasting Note

We had a special guest present when preparing this tasting note, Berenice Axisa (@BereniceAxisa) who was part of the James Busby Wine tour (www.jamesbusbytravel.co.uk) out of the UK. Berenice was passing through McLaren Vale and came for dinner and so was immediately put to work. **Joch's comments** 'a dark red and black fruits nose with a whiff of marshmallow flower as well as a touch of chorizo and if you concentrate really hard, even a scent of old Jamaica. The red and black fruits on the palate continues this theme. The significant weight of the wine is driven almost entirely by fruit tannins, which are supple, tactile and persistent.' **Berenice has this to say about the wine** 'deep ruby in colour, with blueberry and spiced perfumed notes on the nose, red currant and hints of mocha. Supple fruit on the mid palate is supported by good black fruit characters on the palate...long and smooth'.

Technical Details

Picking Date:	11th, 18th and 31st March 2009
Variety:	60% Shiraz 40% Cabernet Sauvignon
pH Level	3.52
Total Acidity:	6.95g/L
Alc/ Vol:	15.0%
Bottling Date:	25th October 2010
Volume bottled	396 six packs



Organically Grown, Traditionally Vinified