



BATTLE
of
BOSWORTH

MCLAREN VALE



Battle of Bosworth McLaren Vale 2010 'Clarence' Sticky Semillon

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 2010

We recorded just about average annual rainfall over the year, which resulted in healthy crops of Shiraz and Cabernet. Unseasonably warm November weather interfered with the chardonnay during flowering and has resulted in small crops of this variety. The weather then remained almost perfect for the rest of vintage. The general consensus amongst winemakers in the Vale is that 2010 marks an exceptional year for both red and white wines.

Winemaking

We picked the Semillon extremely ripe at 20° + Beaumé then crushed it and fermented it in stainless steel (a small amount went into new French oak to add complexity and texture) and then to bottle soon after.

Tasting Note

The Clarence is light gold with a mild toffee and candied pineapple nose. It has a crème brûlée/ citrus/ pineapple juice palate and finishes full, even and clean, all the while being light and fresh too. The wine is named after the Duke of Clarence who was allegedly drowned in a butte of Malmsey wine in the Tower of London by order of his brother Richard III. This is all according to Shakespeare however, and I believe the nature of Clarence's demise is subject to some historical debate. No question about this wine however, it is delicious served chilled with dessert or with some delicate soft cheese.

Technical Details

Picking Dates:	1st April 2010
pH Level	3.21
Total Acidity	8.48
Alc/ Vol:	13%
Bottling Date:	18th October 2010
Volume bottled:	350 dozen of 12 x 375ml cases



Organically Grown, Traditionally Vinified