



BATTLE
— of —
BOSWORTH

McLAREN VALE



Battle of Bosworth McLaren Vale 2011 Sauvignon Blanc

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 2011

We had good winter rains after a few seasons of below average rainfall. This was a late season: budburst was approximately 2-3 weeks late, and harvest started similarly behind our standard season (we usually start picking Chardonnay in early/ mid February). This year we picked whites in late February/ early March. Unseasonal rains in March threw a spanner in the works somewhat, but luck and good management helped us dodge most of the bullets. Whites are terrific, as is the Cabernet Sauvignon and our best parcels of Shiraz are incredibly bright, balanced and reminiscent of our 1999 reds, which have incredible longevity. Potentially 2011 is a standout Cabernet Sauvignon and Petit Verdot year (we were still picking PV in late April). Overall this was a very long vintage with moderate yields which tested Joch's nerves a little more than usual.

Winemaking

Grapes were picked early at just on 11° Beaumé to help preserve freshness, then gently pressed and then taken through a slow, cool ferment in stainless steel tanks. We want to retain every delicate character of the grapes in the final wine, and so to this end we allow the wine time on lees, which also helps add palate weight and complexity.

Tasting Note

On the nose; lime, fresh passionfruit and custard apple with a hint of nettles. This follows through onto the palate with a mix of fresh herb and tropical flavours with a touch of chalkiness along with lime zestiness and considerable length.

Technical Details

Picking Dates:	24th and 28th February 2011
pH Level	3.24
Total Acidity:	6.95
Alc/ Vol:	12.5%
Bottling Date:	22nd November 2011

Organically Grown, Traditionally Vinified