



BATTLE
— of —
BOSWORTH
MCLAREN VALE



WINE OF THE WEEK

Tom Cannavan (uk)

Wine Discoveries from Small Producers

2005 Battle of Bosworth McLaren Vale Shiraz Viognier

I'm in the McLaren Vale myself at the moment, as international judge at their annual wine competition. Before I left I thought I'd warm up by cracking open this McLaren Vale wine from 35 miles south of Adelaide on the Gulf of St Vincent.

As is the fashion, the Shiraz here is supplemented by 10 per cent of Viognier, but this is a co-ferment rather than a blend, and the grapes are organically farmed and certified. Ageing in French and American oak has added a cedary, savoury note to vibrant black fruit and just a glimpse of something tarry and liquoricy.

The Viognier component is probably responsible for a floral, high-toned fruit note. On the palate a raft of lush, spicy, mouthfilling berry fruit flavours washes over the tongue. A plush, dark chocolate and plummy note is deep and sonorous, but there's life and an edge of brightness about this wine too, with spices, nice acidity and a chewy edge of tannin. Absolutely delightful stuff.

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