



BATTLE
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BOSWORTH
MCLAREN VALE



Battle of Bosworth McLaren Vale 2005 Cabernet Sauvignon

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 nearly ten years ago. This McLaren Vale 'Battle of Bosworth' is symbolised on the label by the yellow Sour-sob (*Oxalis pes caprae*) which is used in the vineyard to combat other weeds.

Organic Viticulture

Battle of Bosworth now has some 8 acres each of Shiraz, Cabernet Sauvignon and Chardonnay (and a few rows of Viognier) which are fully certified 'A' grade organic by the Biological Farmers of Australia (BFA), a process that takes four years. Eschewing synthetic chemicals, Joch controls weeds in partnership with the soursobs which grow rapidly with the onset of winter rains and forms a natural weed mat. This prevents the germination of other weeds in spring and improves soil structure.

Vintage 2005

An ideal lead up to vintage 2005 was had at Edgehill Vineyard: good winter rains with cool temperatures preceded a perfectly timed spring rain prior to flowering. Budburst occurred at its usual time (mid - late August), followed by a slightly earlier flowering than normally experienced. In the lead up to vintage there was a very even ripening period with few temperature extremes which resulted in the vines photosynthesising longer each day, bringing vintage forward by at least a couple of weeks. 2005 was a textbook vintage with excellent quality grapes resulting from what in hindsight was a very cool summer (reminiscent of 2002) with minimal temperature extremes.

Winemaking

Traditionally made in open fermenters and matured in a mixture of both old (60%) and new (40%) French and American oak. Of the new oak component, 90% was French and the balance American. The Cabernet Sauvignon has benefited from the addition of a small percentage of 'cordon cut' 'Amarone' style Cabernet which was left to dry on the vine for about two weeks after harvest. Separately fermented and matured, it was blended back just prior to bottling. This 'Amarone' style component adds an interesting twist to this single vineyard wine.

Tasting Note

On the nose the Cabernet shows red fruits, fruits of the forest and fresh, well-integrated oak with a hint of floral and cedar notes. There is also a hint of star anise with a touch of musk too. The wine has a fresh, even and balanced palate with lovely mouth-coating fine tannins.

Technical Details

Picking Dates:	11th and 18th March, 2nd April 2005
pH Level	3.54
Total Acidity:	6.71 g/L
Alc/ Vol:	14.5.0%
Bottling Date:	16th August 2006

Organically Grown, Traditionally Vinified