



BATTLE
of
BOSWORTH
MCLAREN VALE

Battle of Bosworth 2005 McLaren Vale Shiraz (90%) Viognier (10%)

History

Located in Willunga, to the south of the McLaren Vale township, Edgehill Vineyard was established on an old almond grove in the early 1970's by Peter and Anthea Bosworth. Son Joch took over the management and day to day running of the vineyard in 1995. Willunga itself was settled in 1837 and grapes have been grown in the district since these early days.

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 family's battle were planted in the early 1840's with the first Bosworth vineyard in McLaren Vale. This modern day Battle of Bosworth saw the conversion of 'Edgehill' vineyard to organic viticulture nearly ten years ago. 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.

Vineyards and Climate

Situated in the foothills of the Southern Mount Lofty Ranges and bound to the west by the pristine waters of the Gulf St Vincent, Edgehill Vineyard is in the heart of the McLaren Vale wine region. Characterised by a Mediterranean climate comprising warm summers, moderate winters and low humidity, McLaren Vale is an outstanding place to grow grapes organically. The proximity to the sea acts as a moderating influence on summer temperatures, as do the strong gully winds that blow down from the hills in the evenings.

Organic Viticulture

Conversion to organic viticulture at Edgehill began in the mid 1990's. There are now 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 Association (BFA), a process that takes four years.

Eschewing synthetic chemicals, weeds are controlled by 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 helps reduce under vine evaporation in summer. By maintaining organic soil and biological activity and using preventative measures to deal with any pest problems, Joch and the humble Soursob have proven to be a very potent force in this viticultural Battle of Bosworth.

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 almost a textbook vintage - Shiraz followed Chardonnay, Cabernet followed Shiraz. Overall, excellent quality grapes resulted from what in hindsight was a very cool summer (reminiscent of 2002) with minimal temperature extremes.

Battle of Bosworth 2005 Shiraz Viognier Organically Grown, Traditionally Vinified

The 2005 Shiraz Viognier was traditionally made in open fermenters, finishing fermentation in a mixture of old and new French and American oak. Both Shiraz and Viognier were picked at the same time with the Shiraz at approximately 14.5 degrees Baumé and the Viognier at about 14 degrees Baumé. Shiraz and Viognier were then co-fermented, leaving the final blend at about 90% Shiraz and 10% Viognier.

Wonderful lifted floral characters emerge on the nose, with blackberry, fresh liquorice and forest 'funk' following on after a few minutes in the glass. With a classic McLaren Vale palate, the Shiraz Viognier has soft tannins, great structure and dark berries that follow through from the nose. There is a definite hint of musk from the Viognier, which, combined with excellent length make this a wine of balance, texture and great flavour.

Technical Details

Harvest Date:	15th March 2005
pH Level	3.49
Residual Sugar:	2.1g/L
Acidity:	6.0g/L
Alc/ Vol:	14.5%
Bottling Date:	3rd March 2006



Organically Grown, Traditionally Vinified