



BATTLE
— of —
BOSWORTH
MCLAREN VALE



Battle of Bosworth White Boar McLaren Vale 2006 Shiraz

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

Battle of Bosworth now has some 50 acres of 20 years and older Shiraz, Cabernet Sauvignon, Chardonnay, Viognier, Sauvignon Blanc and Mourvèdre vines which are fully certified 'A' grade organic by Australian Certified Organic (ACO), 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. 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 2006

Terrific winter and spring rains resulted in the growth of big vine canopies, which were more than able to protect the grapes from the spike in heat that occurred in late January. The post January ripening conditions were almost ideal, with lower than average temperatures and no rain whatsoever.

Winemaking

Though inspired by the 'Amarone' wines from Valpolicella, 'White Boar' is a different beast altogether. Rather than harvesting the grapes and drying them on racks, the canes are cut once the desired flavour spectrum has developed, which allows the fruit to dry and then raisin on the vine. After approximately two weeks of this process, the grapes are hand picked before being gently guided through a slow fermentation. These vine concentrated wines are made as a blending component for the single vineyard Battle of Bosworth red wines, but fortunately in 2006 we had enough for this very small bottling of the 'White Boar.'

Tasting Note

With an extraordinarily complex nose of soil, fresh meat, macerated black fruit, fruit cake, rum and raisin and chocolate (to name but a few), the White Boar's palate shows off a similar array of flavours. The wine has a full palate; smooth, long, with soft tannins, balanced and incredibly approachable.

Technical Details

Picking Date:	5th April 2006
pH Level	3.7
Total Acidity:	5.22 g/L
Residual Sugar:	4.3 g/L
Alc/ Vol:	15.0%
Bottling Date:	9th March 2008



Organically Grown, Traditionally Vinified