



BATTLE  
— of —  
BOSWORTH  
MCLAREN VALE

# Battle of Bosworth McLaren Vale 2006 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 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 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. A further forty acres of twenty year old vines (including Shiraz, Cabernet Sauvignon, Sauvignon Blanc and a small amount of Mourvèdre) will be formally certified in 2008. 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 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

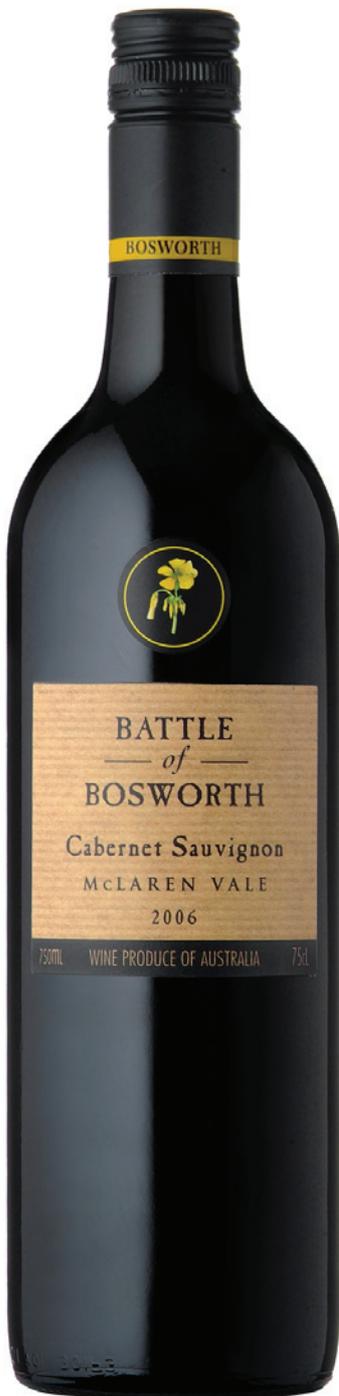
Traditionally made in open fermenters and matured in a mixture of both old (60%) and new (40%) French and American oak. Of the new oak component, 90% was French and the balance American. The Cabernet Sauvignon has benefited from the addition of a small percentage of 'cordon cut' 'Amarone' style Cabernet 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

The 2006 Cabernet has a bright crimson colour and a nose of black chocolate, fresh black fruits, cedar, a hint of charcuterie and fruit of the forest. The palate is full, fresh and of middle weight, with sweet dark fruit and fine tannin length.

## Technical Details

Picking Dates:	25th, 28th March and 11th April 2006
pH Level	3.56
Total Acidity:	6.57g/L
Alc/ Vol:	14.5%
Bottling Date:	13th Sept 2007



Organically Grown, Traditionally Vinified