



BATTLE  
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BOSWORTH  
MCLAREN VALE

# Battle of Bosworth McLaren Vale 2006 Chardonnay Viognier

## 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 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. 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 helps reduce under vine evaporation in summer.

## 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

Picked early at 12.5° Beaumé, the Chardonnay was gently pressed off and the majority fermented in stainless steel to preserve the fresh aromas of citrus fruits and tight acidity and structure. A small component was barrel fermented; some wild ferment; the balance high solids ferment. The Viognier, true to its variety, required longer on the vine for the grapes to reach full flavour, ripeness and texture, and was picked at about 14.0° Beaumé. This component of the wine was fermented in older French barriques.

## Tasting Note

Blending Viognier with Chardonnay works on several fronts. As well as lending terrific aromas and textural characters, the Viognier adds a tropical note to the wine, with hints of fruit blossom and custard apple. The Chardonnay brings grapefruit and white stone fruit to the wine. With a citrus palate, medium weight and a long fresh length and finish, the Battle of Bosworth Chardonnay Viognier shows fruit, not sugar and is tight, without being austere.

## Technical Details

Picking Dates:	2nd March 2006/ 4th March 2006 (Chardonnay) 25th March 2006 (Viognier)
Blend:	Chardonnay 85% Viognier 15%
pH Level	3.33
Total Acidity:	7.35 g/L
Residual Sugar:	2.8 g/L
Alc/ Vol:	13.2%
Bottling Date:	16th August 2006



Organically Grown, Traditionally Vinified