



BATTLE
of
BOSWORTH
MCLAREN VALE

Battle of Bosworth 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 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

As a single vineyard wine, the Shiraz is made in a myriad of ways to provide a range of components from which to make the final wine. Traditional vinification saw the Shiraz undergoing a gentle fermentation in open fermenters with daily pump-overs. Approximately a third of the Shiraz was pressed off into barrel to finish ferment. A very small percentage of cordon cut, vine-dried Shiraz was blended back to the wine prior to bottling. The Shiraz matured in a mix of new and older French and American oak barriques prior to bottling.

Tasting Note

With a bright red/ crimson colour the 2006 Shiraz has hints of smoked meat with spice and deep fresh black fruits on the nose with a full, long, fresh palate.

Technical Details

Picking Dates:	16th, 25th and 28th March 2008
pH Level	3.56
Total Acidity:	6.57g/L
Alc/ Vol:	14.5%
Bottling Date:	13th Sept 2007



Organically Grown, Traditionally Vinified