



BATTLE
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BOSWORTH
MCLAREN VALE



Battle of Bosworth McLaren Vale 2007 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 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 2007

Vintage 2007 marked the culmination of a record drought in McLaren Vale (and indeed the rest of Australia) which resulted in tiny crops, from unexpectedly healthy vines. Whites in particular kept their basal leaves far longer than was expected which protected fruit from sunburn. Vintage 2007 started (and finished) approximately one month early and fruit is characterised by good acid retention, power AND elegance.....altogether an unusual but excellent vintage. Both red and white wines have amazing potential.

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 2007 Cabernet is dark purple/ black in colour with a nose of bright red fruits (loganberries, red cherries, plums), cedar and dark chocolate. The palate is bright and fresh (with violets and red fruits), middle weight and with a fine, long, fresh tannic finish.

Technical Details

Picking Date:	8th March and 21st March 2007
pH Level	3.4
Total Acidity:	7.35g/L
Alc/ Vol:	14.0.0%
Bottling Date:	17th September 2008

Organically Grown, Traditionally Vinified