



BATTLE
— of —
BOSWORTH
MCLAREN VALE

Battle of Bosworth McLaren Vale 2007 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 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 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

Picked early at 12.5° Beaumé, the Chardonnay was gently pressed off and fermented in stainless steel to preserve the fresh aromas of citrus fruits and tight acidity and structure. 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

Restrained tropical fruits, citrus and orange blossom, as well as a hint of white stone fruit (nectarine) characterise the 2007 Chardonnay on the nose. The palate similarly shows restrained tropical fruit and exhibits balance and a satisfying evenness with a clean, fresh, citrus finish.

Technical Details

Picking Dates:	Chardonnay:	2nd February 2007 and 9th February 2007
	Viognier:	21st February 2007
pH Level		3.34
Total Acidity:		6.75g/L
Alc/ Vol:		13.5%
Bottling Date:		27th June 2007



Organically Grown, Traditionally Vinified