



BOSWORTH McLAREN VALE

The Vineyard

Located in Willunga, to the south of the McLaren Vale township, Edgehill Vineyard was established in the early 1970's by Peter and Anthea Bosworth. Willunga itself was settled in approximately 1837, and Bosworths have been growing grapes in the district from the late 1840's.

Traditionally a region of mixed agriculture from the earliest Pioneer days, Willunga grew wheat, sheep, stone fruits and barley, as well as dairy cattle and almonds. Almonds were an important part of the local economy in the 1950's and 1960's, but Willunga was unable to compete with the Riverland region's unrestricted access to water for irrigation and cheap land for almond growing, and the industry fell into decline.

Many of the commercial almond groves became derelict as a result, and Edgehill Vineyard was established on one such property. Situated in the foothills of the Southern Mount Lofty Ranges and bound to the west by the pristine waters of the Gulf St Vincent, Edgehill Vineyard is in the heart of the McLaren Vale wine region.

Characterised by a Mediterranean climate comprising warm summers, moderate winters and low humidity, McLaren Vale is a tremendous place to grow grapes organically. The proximity to the sea acts as a moderating influence on summer temperatures, as do the strong gully winds that blow down from the hills in the evenings.

On taking up the reins at Edgehill in the mid 1990's, Joch Bosworth set about converting some 16 acres of Shiraz and Cabernet Sauvignon to fully certified 'A' Grade organic viticulture. There are 8 acres of Chardonnay undergoing conversion, which takes four years. The key organic industry body in Australia is the Biological Farmers Association, and it carries out the certification of producers. This involves yearly audits and random sampling of produce.

Eschewing herbicides and pesticides, weeds are controlled by the use of the Soursob, a pretty yellow flower (considered a weed by many), used at Edgehill in the battle against other weeds. Growing rapidly with the onset of winter rains, the Soursob (*oxalis pes caprae*) dies off in early spring as surface moisture dries, forming 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.

The Wines

Battle of Bosworth McLaren Vale 2001 Cabernet Sauvignon

Organically Grown, Traditionally Vinified

Traditionally made in open fermenters and matured in a mixture of both old and new French and American oak, the Cabernet Sauvignon has benefited from the addition of a small percentage of 'cordon cut' Amaroni style Cabernet which was left to dry on the vine after harvest. Separately fermented and matured, it was blended back just prior to bottling, producing a wine with a fragrant blackcurrant nose that shows lovely toasty oak, fine tannins and a juicy mulberry fruit finish.



Battle of Bosworth McLaren Vale 2001 Shiraz

Organically Grown, Traditionally Vinified

Traditionally made in open fermenters, the Shiraz was pressed off into barrel at approximately 2° Beaumé following twice daily pumping over skins. Undergoing natural malolactic fermentation in barrel, it was bottled after approximately 14 months maturation in a mixture of the very best new (40%) and old (60%) American oak barriques. The result is a very fine, elegant style of McLaren Vale Shiraz with a rich, ripe, savoury nose and a soft, generous palate with sweet ripe fruit and a savoury leather spice finish. Drink now, or be patient and wait for another 3- 8 years.

