



BOSWORTH

McLAREN VALE

Battle of Bosworth 2002 McLaren Vale Shiraz

History

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.

Vineyards and Climate

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. A climate with high evaporation and low humidity such as McLaren Vale helps reduce the risks of mildews, which can afflict vineyards. 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.

Organic Viticulture

On taking up the reins at Edgehill in the mid 1990's, Joch Bosworth set about converting some 24 acres of Shiraz, Cabernet Sauvignon and Chardonnay to fully certified 'A' Grade organic viticulture. 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 insecticides, 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 more damaging 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 which prevents the germination of other weeds.

By maintaining 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 2002

Good winter rains (after several low rainfall years) combined with a cool and slightly windy spring and a long cool ripening period with consistent sunshine, has helped make vintage 2002 one of the best in recent years. Lower than average yields helped concentrate the grapes on the vine, and the long cool season meant flavour ripeness was achieved at good sugar levels, at the same time maintaining excellent levels of natural acidity. Early indications show that wines from the 2002 vintage are extremely well balanced and have the potential of terrific longevity.

2002 Shiraz

With a rich nose of plums and spice, the 2002 Shiraz is also possessed of a certain earthiness, which when combined with notes of licorice, cloves, leather and excellent oak makes for a delicious, well-balanced wine. The palate is soft and juicy, though the structure robust. In many ways this wine is quite old-fashioned – it is ripe, but not super ripe, it has fragrance and elegance, and yet its origins are obvious – this is clearly a McLaren Vale Shiraz.

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 20 months maturation in a mixture of the very best new (40%) and old (60%) French and American oak barriques. The Shiraz is a medium to long term cellaring prospect under optimum conditions.

Technical Details

Harvest date:	26th March 2002
	9th April 2002
pH Level	3.51
Acidity:	6.7g/L
Alc/ Vol:	14.5%
Bottling date:	8th March 2004



Organically Grown. Traditionally Vinified