



BATTLE
of
BOSWORTH
McLAREN VALE

Battle of Bosworth 2003 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 South Australian 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 in 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 (and a few rows of Viognier) to fully certified 'A' Grade organic viticulture. The key organic industry body in Australia is Australian Certified Organic P/L, 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 and on our label. 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 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 2003

Windy conditions during flowering and fruit set in Spring 2002, combined with one of the worst droughts in 100 years resulted in reduced yields in McLaren Vale from vintage 2003. Rain in February caused problems for many growers, but being on deep soils and benefiting from the strong breezes from both the sea and gully winds from the nearby hills ensured the Edgehill vines avoided berry split, and yields were only moderately affected. Less volume of fruit was however ameliorated by the rich flavour and colour of the wines – the result of the ideal ripening conditions of veraison through to harvest.

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Traditionally made in open fermenters, a third of 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. A small proportion of the Shiraz was fermented on Viognier skins, from vines grown adjacent to the Shiraz in the organically certified vineyard. The Shiraz is a medium to long term cellaring prospect under optimum conditions.

2003 wine notes

A first nose at this wine gives a hint of the small percentage of Shiraz which was fermented on Viognier skins; a floral and slightly perfumed lift which develops further to include coffee oils, chicory and overall lush, bright fruit. There is a savoury edge to the wine to, which acts as a wonderful counterbalance to this trademark McLaren Vale bright fruit character, adding a further level of complexity and interest to this single vineyard wine. The 2003 Shiraz is pitched perfectly in the fruit vs. weight stakes, and coupled with the concentrated fruit and fresh Chinese Five Spice characters on the palate succeed in making this a wine which will drink well now, age well and show earth, spice, balance and flavour at every stage throughout. An excellent McLaren Vale Shiraz with a savoury edge.

Technical Details:

Harvest date: 14 March 2003
pH Level: 3.42
Acidity: 7.27g/L
Alc/ Vol: 14.5%
Bottling date: 7th February 2005



Organically Grown. Traditionally Vinified