



BATTLE  
*of*  
BOSWORTH  
MCLAREN VALE

## Battle of Bosworth 2004 McLaren Vale 'White Boar' Shiraz

### History

Located in Willunga, to the south of the McLaren Vale township, Edgehill Vineyard was established on an old almond grove in the early 1970's by Peter and Anthea Bosworth. Son Joch took over the management and day to day running of the vineyard in 1995. Willunga itself was settled in 1837 and grapes have been grown in the district since these early days.

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 wine is named after Richard III's heraldic badge of a white boar with gold tusks and bristles.

The roots of the family's battle were planted in the early 1840's with the first Bosworth vineyard in McLaren Vale. This modern day Battle of Bosworth saw the conversion of 'Edgehill' vineyard to organic viticulture nearly ten years ago. 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.

### 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 an outstanding 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.

### Organic Viticulture

Conversion to organic viticulture at Edgehill began in the mid 1990's. There are now 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 Association (BFA).

Eschewing synthetic chemicals, weeds are controlled by 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 helps reduce under vine evaporation in summer. 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 2004

In many regards 2004 was a perfect vintage: decent winter rains, a mild growing season, no significant falls of rain during vintage and an overall long cool growing season. Certainly there were healthy crops which saw some bunch thinning at veraison. The result? Fragrant, perfumed red wines which show excellent varietal character, supple tannins and overall balance.

### Battle of Bosworth 2004 'White Boar' Shiraz Organically Grown, Traditionally Vinified

Though inspired by the 'Amarone' wines from Valpolicella, 'White Boar' is a different beast altogether. Rather than harvesting the grapes and drying them on racks, the canes are cut once the desired flavour spectrum has developed, which allows the fruit to dry and then raisin on the vine. After approximately two weeks of this process, the grapes are hand picked before being gently guided through a slow fermentation. These vine concentrated wines are made as a blending component for the single vineyard Battle of Bosworth wines, but fortunately in 2004 we made enough for this small bottling of the 'White Boar.'

Initial tasting indicates a wine that is far cleaner than an Amarone, with more fruit and colour, and with a RS much less than most commercial Chardonnays and certainly less than Amarones in general. The nose and palate show an almost bewildering array of flavours: characters of road tar, mace, nutmeg, earth, pudding fruits, soy, roses, Cedary oak, Turkish Delight and rum and raisin chocolate are combined with mouth coating soft tannins and unbelievable length. The 'White Boar' delivers such a multitude of different layers of flavours as the wine evolves in the glass that it demands going back to time and again.

### Technical Details

Harvest date:	31st March 2004
pH Level	3.8
Acidity:	6.3 g/L
Residual Sugar:	3.8 g/L
Alc/ Vol:	15.9%
Bottling date:	18th November 2005



Organically Grown, Traditionally Vinified