



BATTLE
— of —
BOSWORTH
MCLAREN VALE

Battle of Bosworth 2004 McLaren Vale 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 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), a process that takes four years.

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 Shiraz Organically Grown, Traditionally Vinified

Traditional vinification saw the Shiraz undergoing a gentle fermentation in open fermenters with daily pump overs. As with all of the Battle of Bosworth wines, the Shiraz is a single vineyard wine. As such, the Shiraz is made in a myriad of ways to provide a range of components with which to make the final wine. Approximately a third of the Shiraz was pressed off into barrel to finish ferment.

A small parcel of the Shiraz was co-fermented with Viognier grown adjacent to the Shiraz at Edgehill. A very small percentage of cordon cut, vine-dried Shiraz was blended back to the wine prior to bottling. The 2004 Shiraz underwent natural malolactic fermentation in a mix of new and older French and American oak barriques and spent approximately 20 months in oak before bottling.

A bright nose with lifted fruit and delicate perfume, at the same time the wine shows cinnamon clove spice, well worn leather, dark red fruits (blackberry bramble) and a hint of fresh liquorice. The classic McLaren Vale chocolate character is evident, with an added touch of hazelnut alongside. The palate has texture and weight but is graceful enough to flow easily across the palate. The wine has a bright, lush rich palate with great length balance and flavour. A good cellaring prospect.

Technical Details

Harvest date: 25th March, 30th March, 2nd April and 3rd April 2004
pH Level: 3.39
Acidity: 6.67 g/L
Residual Sugar: 2.2 g/L
Alc/ Vol: 15.0%
Bottling date: 16th September 2005



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