



BATTLE  
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BOSWORTH  
MCLAREN VALE

# Battle of Bosworth White Boar McLaren Vale 2005 Shiraz

## Battle of Bosworth Wines

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 Bosworth family's battle were planted in the early 1840's with their first vineyard in McLaren Vale. The modern day Battle of Bosworth saw the conversion of 'Edgehill' vineyard to organic viticulture by Joch Bosworth nearly ten years ago. This McLaren Vale 'Battle of Bosworth' is symbolised on the label by the yellow Sour-sob (*Oxalis pes caprae*) which is used in the vineyard to combat other weeds.

## Organic Viticulture

Battle of Bosworth now has 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 of Australia (BFA), a process that takes four years. A further 40 acres of vines (including Shiraz, Cabernet Sauvignon, Sauvignon Blanc and a small amount of Mourvèdre) will be formally certified in 2008. Eschewing synthetic chemicals, Joch controls weeds in partnership with 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.

## Vintage 2005

An ideal lead up to vintage 2005 was had at Edgehill Vineyard: good winter rains with cool temperatures preceded a perfectly timed spring rain prior to flowering. Budburst occurred at its usual time (mid - late August), followed by a slightly earlier flowering than normally experienced. In the lead up to vintage there was a very even ripening period with few temperature extremes which resulted in the vines photosynthesising longer each day, bringing vintage forward by at least a couple of weeks. 2005 was almost a textbook vintage with excellent quality grapes resulting from what in hindsight was a very cool summer (reminiscent of 2002) with minimal temperature extremes.

## Winemaking

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 red wines, but fortunately in 2005 we had enough for this small bottling of the 'White Boar.'

## Tasting Note

With a terrific depth of colour which contrasts strikingly with the Amarone style that inspired this wine, the 2005 White Boar has a nose of raisined fruit, chocolate, sweet fruits (plums) and an almost pinot-like gaminess and earthiness. The palate is full, even and soft and extremely long and layered. The plushness of the fruit is interspersed with the layers of flavours that seem constantly to evolve in the glass.

## Technical Details

Picking Date:	19th and 24th March 2005
pH Level	3.7
Total Acidity:	5.22 g/L
Residual Sugar:	4.3 g/L
Alc/ Vol:	15.0%
Bottling Date:	9th March 2007
Cases Produced:	440 six packs



Organically Grown, Traditionally Vinified