



BATTLE
of
BOSWORTH
MCLAREN VALE

Battle of Bosworth The War of the Rosé McLaren Vale 2006 Cabernet Sauvignon Dry Rosé

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 Soursob (*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. 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 and helps reduce under vine evaporation in summer.

Vintage 2006

Terrific winter and spring rains resulted in the growth of big vine canopies, which were more than able to protect the grapes from the spike in heat that occurred in late January. The post January ripening conditions were almost ideal, with lower than average temperatures and no rain whatsoever.

Winemaking

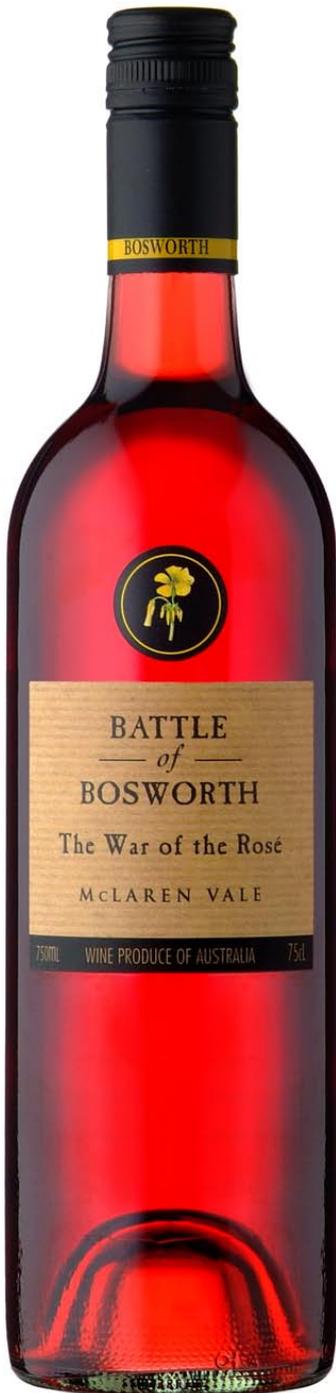
The War of the Rosé was made to be a rosé and not a 'Saigné' style; that is the grapes were picked at about 13° beaumé. They were pressed off and allowed about 45 minutes skin contact with the juice. We were ruthless, and only pressed off about 400 litres/ tonne, to make sure there were no hard phenolics in the wine. The wine underwent a very cool ferment in stainless steel prior to bottling. The War of the Rosé is a dry Rosé style.

Tasting Note

The War of the Rosé has a bright magenta colour with a touch of purple. The nose shows lively cut grass, red cherry fruit and watermelon rind. The palate is super long, bright and clean, with fresh cherry fruit bound up with perfectly balanced acid and tremendous length. The wine finishes dry, clean and wonderfully fresh.

Technical Details

Picking Date:	15th March 2006
pH Level	3.29
Total Acidity:	7.17 g/L
Residual Sugar:	5.5 g/L
Alc/ Vol:	13.0%
Bottling Date:	16th August 2006



Organically Grown, Traditionally Vinified