



BATTLE
— of —
BOSWORTH
MCLAREN VALE



Battle of Bosworth McLaren Vale 2006 Shiraz Viognier

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 in 1995. 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. A further forty acres of twenty year old 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 and improves soil structure.

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 2006 Shiraz Viognier was traditionally made in open fermenters, finishing fermentation in a mixture of old and new French and American oak. Both Shiraz and Viognier were picked at the same time with the Shiraz at approximately 14.5 degrees Baumé and the Viognier at about 14 degrees Baumé. Shiraz and Viognier were then co-fermented, leaving the final blend at about 93% Shiraz and 7% Viognier.

Tasting Note

Colour: deep dark red with bright purple edges. On the nose, spice and black pepper, dark red fruits and a whiff of violets. The palate, as befits the wine's McLaren Vale provenance, is full and even, balanced between rich red fruit and chocolate with a liquorish finish. More than the sum of its parts, the 2006 Shiraz Viognier is a balanced wine with a wonderful perfume, richness, length and persistence.

Technical Details

Picking Dates:	Shiraz: 16th March 2006, 25th March 2006 and 28th March 2006 Viognier: 21st February 2006
pH Level	3.52
Total Acidity:	6.66g/L
Alc/ Vol:	14.5.0%
Bottling Date:	6th June 2007

Organically Grown, Traditionally Vinified