



BATTLE
— of —
BOSWORTH
MCLAREN VALE



Battle of Bosworth

The War of the Rosé

McLaren Vale 2007 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 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.

Vintage 2007

Vintage 2007 marked the culmination of a record drought in McLaren Vale (and indeed the rest of Australia) which resulted in tiny crops, from unexpectedly healthy vines. Whites in particular kept their basal leaves far longer than was expected which protected fruit from sunburn. Vintage 2007 started (and finished) approximately one month early and fruit is characterised by good acid retention, power AND elegance.....altogether an unusual but excellent vintage. Both red and white wines have amazing potential.

Winemaking

The War of the Rosé was made to be a rosé and not a 'Saignée' 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 wine is a bright and brilliant crimson colour, showing watermelon rind, red cherries, red berry fruits (most obviously strawberries) on the nose with some subdued blossom scents on the edges. The fresh red berry fruits are more than evident on the palate at the start and extend to the very long, clean finish. The 2007 War of the Rosé is a wine with great balance and remarkable length.

Technical Details

Picking Dates:	15th March 2007
pH Level:	3.18
Total Acidity:	7.44 g/L
Residual Sugar:	5.5g/L
Alc/ Vol:	13.5%
Bottling Date:	27th June 2007

Organically Grown, Traditionally Vinified