



BATTLE
— of —
BOSWORTH

MCLAREN VALE

PRODUCER 5106A
AUSTRALIAN
CERTIFIED
ORGANIC



Battle of Bosworth 'White Boar' McLaren Vale 2007 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. His death ended 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 190 acres of 20 years and older Shiraz, Cabernet Sauvignon, Chardonnay, Viognier, Sauvignon Blanc and Mourvèdre vines which are fully certified 'A' grade organic by Australian Certified Organic (ACO), 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. 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 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. Vintage 2007 started (and finished) approximately one month early and fruit is characterised by good acid retention, power AND elegance... an altogether unusual but excellent vintage.

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 concentrate on the vine. After approximately two weeks of this process, the grapes are hand picked before being gently guided through a slow fermentation. Old, larger format oak is used almost exclusively in the maturation process.

These vine concentrated wines are made as a blending component for the single vineyard Battle of Bosworth red wines, but fortunately in 2007 we had enough for this very small bottling of the 'White Boar'.

Tasting Note

A complex nose of fresh meat, ripe dark fruit and freshly turned earth on the nose - with a little 'Old Jamaica' - this nose develops with time in the glass to show fresh licorice.

The palate is full and silky, with ripe, mature soft tannins and finishes with the most extraordinary length.

Technical Details

Picking Dates:	13th March 2007
pH Level	3.4
Total Acidity:	6.5g/L
Alc/ Vol:	15.0%
Bottling Date:	18th June 2008
Volume Bottled:	294 six packs

Organically Grown, Traditionally Vinified