



BATTLE
— of —
BOSWORTH

MCLAREN VALE



Battle of Bosworth McLaren Vale 2007 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 50 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. 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 2007 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 14.2 degrees Baumé and the Viognier at about 14 degrees Baumé. Shiraz and Viognier were then co-fermented, leaving the final blend at about 95% Shiraz and 5% Viognier.

Tasting Note

Colour: deep dark red with bright purple edges. The nose shows lifted floral and blossom notes with red fruits, as well as fresh liquorice, spice and hints of fresh meat. A tight, middle-weight palate is perfectly balanced and set to grow and develop over time.

Technical Details

Picking Date:	Shiraz: 20th, 21st Feb and 6th and 13 March 2007 Viognier: 21st February 2006
Blend:	Shiraz 95% Viognier 5%
pH Level	3.43
Total Acidity:	7.15g/L
Alc/ Vol:	14.0%
Bottling Date:	17th September 2008



Organically Grown, Traditionally Vinified