



BATTLE
— of —
BOSWORTH

MCLAREN VALE



Battle of Bosworth McLaren Vale 2008 Cabernet Sauvignon

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 2008

Average winter rains were followed by a very cool and dry late January/ February, resulting in very healthy vines with big canopies and intensely varietal fruit which held their acidity extraordinarily well.

Winemaking

Traditionally made in open fermenters and matured in a mixture of both old (60%) and new (40%) French and American oak. Of the new oak component, 90% was French and the balance American. The Cabernet Sauvignon has benefited from the addition of a small percentage of 'cordon cut' 'Amarone' style Cabernet which was left to dry on the vine for about two weeks after harvest. Separately fermented and matured, it was blended back just prior to bottling. This 'Amarone' style component adds an interesting dimension to this single vineyard wine.

Tasting Note

The wine is dark purple/ black in colour, and has a marvellous charcoal, dark red fruit and cassis nose, with a pretty floral lift. There is a fine, long and balanced palate showing fresh dark and red fruits. The tannins are fine and long and very approachable and the wine finishes softly with extraordinary length.

Technical Details

Picking Dates:	5th and 12th March 2008
pH Level	3.51
Total Acidity:	6.81g/L
Alc/ Vol:	14.0%
Bottling Date:	18th June 2009

Organically Grown, Traditionally Vinified