



BATTLE  
*of*  
BOSWORTH

MCLAREN VALE



# Battle of Bosworth McLaren Vale 2008 Chardonnay 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 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

Picked early at 12.5° Beaumé, the Chardonnay was gently pressed off and fermented in stainless steel to preserve the fresh aromas of citrus fruits and tight acidity and structure. The Viognier, true to its variety, required longer on the vine for the grapes to reach full flavour, ripeness and texture, and was picked at about 14.0° Beaumé. This component of the wine was fermented in older French barriques.

## Tasting Note

The wine has a wonderful pale colour with hints of green at the edges. A delicate nose of spice, sandalwood and citrus peel is complemented on the palate by flavours of citrus and spice and the wine finishes extraordinarily long with fine, fine, acid length.

## Technical Details

Picking Dates: Chardonnay: 13th, 14th, 17th, 18th, 21st and 22nd of Feb 2008  
Viognier: 5th March 2008  
Blend: Chardonnay 90% Viognier 10%  
pH Level: 3.16  
Total Acidity: 6.95g/L  
Alc/ Vol: 13.4%  
Bottling Date: 28TH July 2008



Organically Grown, Traditionally Vinified