



BATTLE
of
BOSWORTH

MCLAREN VALE



Battle of Bosworth McLaren Vale 2008 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. 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

The 2008 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 14.5 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

This fourth vintage of our Shiraz Viognier shows trademark McLaren Vale characters of ripe dark fruit. There is a hint of cedar which tips a nod to the small amount of new French oak we use, a whiff of steak tartare and finally some fruit blossom lingers, gently reminding us of the small amount of Viognier that the Shiraz was fermented with. The wine has a full, even and fresh palate and a medium body.

Technical Details

Picking Dates:	Shiraz 3rd, 5th, 6th, 10th, 12th, 12th March 2008 Viognier 5th March 2008
pH Level	3.49
Total Acidity:	6.10g/L
Alc/ Vol:	14.5%
Bottling Date:	18th June 2009



Organically Grown, Traditionally Vinified