



BATTLE
of
BOSWORTH

MCLAREN VALE



Battle of Bosworth McLaren Vale 2008 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 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

As a single vineyard wine, the Shiraz is made in a myriad of ways to provide a range of components from which to make the final wine. Traditional vinification saw the Shiraz undergoing a gentle fermentation in open fermenters with daily pump-overs. Approximately a third of the Shiraz was pressed off into barrel to finish ferment. A very small percentage of cordon cut, vine-dried Shiraz was blended back to the wine prior to bottling. The Shiraz matured in a mix of new and older French and American oak barriques prior to bottling.

Tasting Note

This is the eighth vintage of our Shiraz. The wine is a wonderful mix of all that is great about McLaren Vale: vibrant spicy fruit, a rich and unctuous palate without being supercharged and a great structure. The nose shows dark red fruits, fresh meat and allspice, and the fresh palate has fine, even tannins and terrific length. This is a medium-bodied style of wine.

Technical Details

Picking Dates:	3rd, 5th, 6th, 10th, 12th, 12th March 2008
pH Level	3.48
Total Acidity:	6.41g/L
Alc/ Vol:	14.5%
Bottling Date:	18th June 2009



Organically Grown, Traditionally Vinified