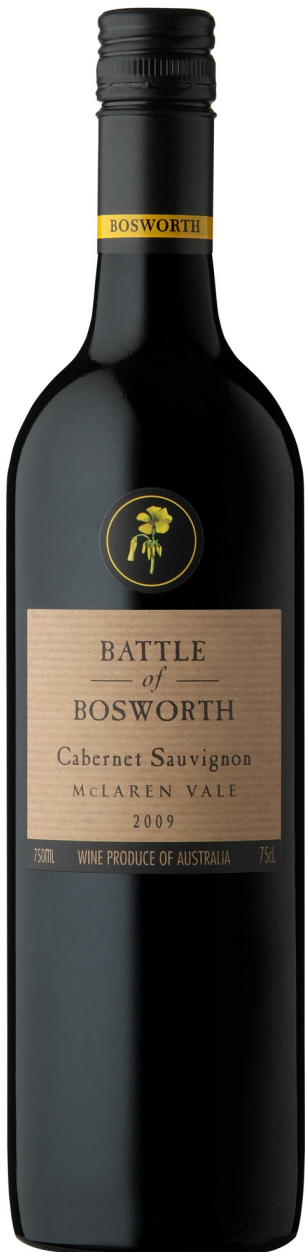




BATTLE  
*of*  
BOSWORTH

MCLAREN VALE



# Battle of Bosworth McLaren Vale 2009 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

Organic farming is based on minimising the use of external inputs, and as such our certified organic grapes are grown and processed without the use of synthetic chemicals, fertilisers, or GMOs. Our system of organic viticulture at Battle of Bosworth works with nature rather than against it, and by keeping harmful chemicals out of the land, water and air, creates a healthy environment rich in flora, fauna and nutrients; the perfect environment for growing the very best quality wine grapes.

Battle of Bosworth has some 190 acres of 20 years and older vines including Shiraz, Cabernet Sauvignon, Petit Verdot, Chardonnay, Viognier, Sauvignon Blanc and Mourvèdre which are fully certified 'A' grade organic by Australian Certified Organic (ACO), a process that takes four years.

## Vintage 2009

A very dry winter was followed by a hot January which segued into a dry, mild conclusion to vintage. Small crops of both whites and reds were the result of dry conditions in winter and the preceding 3-4 years. In the case of the red varieties, the longer you waited for them the better they got.

## 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. The 'Amarone' style component adds an interesting dimension to this single vineyard wine.

## Tasting Note

The 2009 Cab Sav has a classic Cabernet 'bouquet garni' nose with some black and red fruits playing a supporting role. Joch describes the palate as being fresh, clean and balanced with 'zip'. The tannins are fine with just enough grip to hint at the cellaring potential of this wine - 5-8 years being conservative, and in all likelihood, much longer.

## Technical Details

Picking Date:	2nd, 20th and 31st March 2009
pH Level	3.48
Total Acidity:	7.55
Alc/ Vol:	14.5%
Bottling Date:	29th April 2010

Organically Grown, Traditionally Vinified  
[www.battleofbosworth.com.au](http://www.battleofbosworth.com.au)