



BATTLE
— of —
BOSWORTH
MCLAREN VALE



Battle of Bosworth McLaren Vale 2009 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. 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

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

This wine shows subtle tropical fruits on the nose; citrus and orange blossom, as well as a hint of white stone fruit (nectarine). These characters show up on the palate, with a similar subtlety combined with a wonderful balance and a satisfying evenness with a clean, fresh, citrus finish.

Technical Details

Picking Date:	Chardonnay: 1st, 2nd and 5th February 2009 Viognier: 22nd February 2009
Blend:	Chardonnay 95% Viognier 5%
pH Level	3.37
Total Acidity:	6.67g/L
Alc/ Vol:	13.0%
Bottling Date:	15th September 2009



Organically Grown, Traditionally Vinified