



BATTLE
of
BOSWORTH

MCLAREN VALE



Battle of Bosworth McLaren Vale 2009 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

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

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

Dark fruit, fresh meat and milk chocolate can be found on the nose as well as hints of marshmallow weed and spice if you look carefully. The nose segues subtly into the long, balanced, persistent palate. A super McLaren Vale Shiraz.

Technical Details

Picking Date:	16th and 23rd Feb 2009
pH Level	3.55
Total Acidity:	6.59
Alc/ Vol:	14.5%
Bottling Date:	29th April 2010



Organically Grown, Traditionally Vinified
www.battleofbosworth.com.au