



BATTLE
of
BOSWORTH

MCLAREN VALE



Battle of Bosworth McLaren Vale 2010 Best of Vintage (Cabernet Sauvignon 60%, Shiraz 30% and Petit Verdot 10%)

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. Our vines are fully certified 'A' grade organic by Australian Certified Organic (ACO), a process that takes four years.

Battle of Bosworth grows Shiraz, Cabernet Sauvignon, Petit Verdot, Chardonnay, Viognier, Sauvignon Blanc and Mourvèdre (as well as a little Graciano, Touriga Nacional, Pinot Noir and Pinot Gris) which are all now 20 years and older.

Vintage 2010

We recorded just about average annual rainfall over the year, which resulted in healthy crops of Shiraz and Cabernet. Unseasonably warm November weather interfered with the chardonnay during flowering and has resulted in small crops of this variety. The weather then remained almost perfect for the rest of vintage. The general consensus amongst winemakers in the Vale is that 2010 marks an exceptional year for both red and white wines.

Winemaking

Our Best of Vintage Wine is just that; a blend of our very best wine, taken from Joch's favourite barrels from the best batches of Cabernet Sauvignon (53%), Shiraz (41%) and Petit Verdot (6%). All three varieties were individually open fermented, with Shiraz and Cabernet finishing off ferment in barrel. Petit Verdot had an extended period of time on skins. All three components went to a mix of new and old predominantly French oak, with a couple of new American oak barrels selected for good measure. The selected barrels stayed on lees and then bottled six months after the 2010 Battle of Bosworth Cabernet Sauvignon and 2010 Battle of Bosworth Shiraz.

Tasting Note

After tasting Best of Vintage (prior to bottling) UK wine man Tim Wildman MW (@JamesBusbyTravel), tweeted that he saw in this wine a discernable "Vale" style, namely: 'raspberry, spice, chocolate & salt'. Joch's tasting note is as follows:

The wine has a complex lifted nose of blue and black fruits, and black olive. It is floral with a hint of an earthy richness which is to be found on the palate. The 2010 Best of Vintage has subtle, tamed and mouth-filling tannins, a good weight, but a wonderful freshness at the same time. Best of Vintage requires time and air to really come into its own. This wine has terrific cellaring potential, but is more than accessible now. Joch highly recommends decanting Best of Vintage whenever you decide to drink it.

Technical Details

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| Varieties: | Cabernet Sauvignon (60%), Shiraz (30%) and Petit Verdot (10%) |
| Picking Dates: | 11th, 12th, 17th, 18th and 19th March 2010 |
| pH Level | 3.55 |
| Total Acidity: | 6.78g/L |
| Alc/ Vol: | 14.5% alc/ vol |
| Bottling Date: | 22nd November 2011 |



Organically Grown, Traditionally Vinified