



BATTLE
— of —
BOSWORTH

McLAREN VALE



Battle of Bosworth McLaren Vale 2010 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, helps create 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 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

Traditionally made in open fermenters and matured in a mixture of both old (70%) and new (30%) mainly French (with a little American) oak. We blend a small amount of 'cordon cut' 'Amarone' style Cabernet back to the main blend just prior to bottling. This component is made from Cabernet Sauvignon that was vine dried for about two weeks after harvest and separately fermented and matured. The 'Amarone' style component adds an interesting dimension to what is essentially a single vineyard wine.

Tasting Note

This is a classic Cabernet style with red and black fruits on the nose, fine tannins, great length and persistence, and a medium body. The oak is nicely integrated and the result is a super wine from a splendid vintage. Cellaring potential? We always say 5-8 years so you don't miss out on the fruit, but we pulled a 2002 BoB Cab out the other night and it was as bright as a button and clearly with a lot of life left in it.

Technical Details

Picking Dates:	11th, 12th, 17th, 18th and 19th March 2010
pH Level	3.62
Total Acidity	6.83
Alc/ Vol:	14.5% alc/vol
Bottling Date:	3rd March 2011

Organically Grown, Traditionally Vinified