



BATTLE
— of —
BOSWORTH
MCLAREN VALE



Battle of Bosworth McLaren Vale 2010 Sauvignon Blanc

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

Grapes were picked early at just on 11° Beaumé to help preserve freshness, then gently pressed and then taken through a slow, cool ferment in stainless steel tanks. In order to help us retain the delicate characters of the grapes in the final wine, we allowed the wine an extended period of time on its lees, which adds palate weight and complexity.

Tasting Note

Keywords for this wine? Nettles and lime. A crisp, delicate and fresh palate finishes with a long, limey finish. A pretty tidy wine we think. Drink with some oysters or chevre cheese or maybe some pan-fried fish with lemon butter. Or simply enjoy as an aperitif.

Technical Details

Picking Dates:	2nd and 5th Feb 2010
pH Level	3.24
Total Acidity	6.95
Alc/ Vol:	12.5%
Bottling Date:	1st Nov 2010

Organically Grown, Traditionally Vinified