



BATTLE
of
BOSWORTH

MCLAREN VALE



Battle of Bosworth McLaren Vale Scarce Earth 2010 Braden's Single Vineyard 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 or fertilisers. 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 vineyards are fully certified 'A' grade organic by Australian Certified Organic (ACO), a process that takes four years. The vines 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. 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.

Scarce Earth

Scarce Earth is a McLaren Vale initiative exploring and celebrating the geological climatic and soil diversity of the region. All wines come from a single block, a small plot of land with a unique flavour profile and personality.

Winemaking

The 2010 Braden's Shiraz is made from two 300 litre barrels from our Braden's Vineyard. It has been hand-made, hand bottled and is unfiltered. The wine was open fermented and then matured in four year old French oak to allow the expression of the vineyard in its purest form.

Tasting Note

There are dense black fruits on the nose, as well as scents of butcher shop and dark chocolate. This is a fully focused wine, with a sweet long palate with lashings of black fruit.

Technical Details

Picked:	5th March 2010
Bottled	November 2011
Soil Type:	Bay of Biscay
Geology:	Christies Beach Formation, Quaternary period.
Elevation:	90 metres
Vine Age:	38 years
Vine clone:	Unknown, thought to be a Reynell selection
Alc/ Vol:	14.5%
Volume:	63 dozen



MCLAREN VALE SCARCE EARTH



Organically Grown, Traditionally Vinified