



BATTLE
of
BOSWORTH

McLAREN VALE



Battle of Bosworth 'White Boar' Shiraz Cabernet Sauvignon McLaren Vale 2010

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, ending 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.

Battle of Bosworth vines are aged 20 years and older and we grow Shiraz, Cabernet Sauvignon, Petit Verdot, Chardonnay, Viognier, Sauvignon Blanc, Pinot Noir and Mourvèdre (as well as a little Graciano, Muscat à Petit Grains and Touriga Nacional) 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

White Boar is our tilt at producing an Amarone style red wine. Amarone is made in Italy using indigenous grape varieties. The grapes are harvested when ripe and dried on racks for several weeks before fermentation, making a rich, characterful wine.

We have adapted the theory by actually drying our Shiraz and Cabernet grapes on the vine (after cutting the cordon) to achieve the same effect, but with more risk! Shiraz and Cabernet had their canes cut and were left to dry on the vines for approximately 12-14 days. The drying process concentrates flavour, sugar and acid. Grapes were then hand-picked and fermented in old oak. These vine-dried concentrated wines are made as a blending component for the single vineyard Battle of Bosworth red wines. In 2010 we had enough left over to bottle a small volume of the White Boar.

Tasting Note

You will find star anise and other spice on the nose, as well as plums and red fruit. The palate is soft and grainy with excellent fruit tannin length. The wine is very, very long and persistent. Cellaring potential? Years. White Boar can be successfully served with hearty winter tucker; rich beef casseroles, Osso Bucco, or simply pour a glass and consume whilst sitting in a nice armchair next to the fire, with a cheese platter.

Technical Details

Picking Date:	11th March 2010
Varieties	60% Shiraz 40% Cabernet Sauvignon
pH Level	3.61
Total Acidity:	6.95g/L
Alc/ Vol:	15.2%
Bottling Date:	22nd November 2011
Volume bottled	495 x 6 packs produced



Organically Grown, Traditionally Vinified