



BATTLE
of
BOSWORTH
MCLAREN VALE



Battle of Bosworth McLaren Vale 2011 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 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 grows Shiraz, Cabernet Sauvignon, Petit Verdot, Chardonnay, Viognier, Sauvignon Blanc, Pinot Grigio, Pinot Noir and Mourvèdre (and a little Graciano and Touriga Nacional) which 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 2011

We had good winter rains after a few seasons of below average rainfall. This was a late season: budburst was approximately 2-3 weeks late, and harvest started similarly behind our standard season (we usually start picking Chardonnay in early/ mid February). This year we picked whites in late February/ early March. Unseasonal rains in March threw a spanner in the works somewhat, but luck and good management helped us dodge most of the bullets. Whites are terrific, as is the Cabernet Sauvignon and our best parcels of Shiraz are incredibly bright, balanced and reminiscent of our 1999 reds, which have incredible longevity. Now the wines are in bottle, there is no doubt that 2011 is a standout Cabernet Sauvignon and Petit Verdot year. Overall this was a very long vintage with moderate yields which tested Joch's nerves a little more than usual.

Winemaking

We are pretty traditional here at BoB, conservative even. This certainly holds true for our winemaking techniques. We use open fermenters to make our Cabernet, and after fermentation we mature the wine in a mixture of both old (approximately 70%) and new (30%) mainly French oak. We blend a little bit of cordon-cut, vine dried Cabernet back to the final blend just before bottling which adds intrigue and spice to the wine. We have done this every vintage since making our first Cabernet Sauvignon in 2001.

Tasting Note

Once again, this is a classic Cabernet Sauvignon. On the nose pure blue/ black fruits, with medium body, long fine tannins and subdued cedary oak. Practically perfect.

Technical Details

Vineyards:	Denton's Block, Chanticleer and Edgehill
Picking Dates:	27th March, 1st, 12th, 14th, 16th and 18th April 2011
pH Level	3.63
Total Acidity:	6.83g/L
Alc/ Vol:	14.5% alc/ vol
Bottling Date:	16th July 2012



Organically Grown, Traditionally Vinified