



BATTLE
of
BOSWORTH

MCLAREN VALE



Battle of Bosworth McLaren Vale 2012 Pinot Noir

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, 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, Pinot Noir, Chardonnay, Viognier, Sauvignon Blanc and Mourvèdre (and a little Touriga Nacional and Graciano) 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 2012

It is a massive truism, but really, every vintage is different. Vintage 2012 was condensed into about 8 weeks from go to whoa which meant we had finished crushing all grapes by the end of March. Generally this feat would only be accomplished by the middle to end of April. Yields across all varieties were considerably down on average (from 15-40% in some varieties), but quality is looking very promising for both reds and whites. We had cool conditions up until the end of February then some rain, which did not affect things too much (see vintage 2011) as the whites were already picked and safely in the winery, and reds were unaffected. Joch's prediction, with further checks on wine in barrel and subsequent contemplation is that 2012 will be a great red wine year.

Winemaking

Pinot Noir was planted on our Braden's vineyard in 1987, with many hands making light work; one notable pair of hands involved in planting were those of the schoolboy Joch who was put to work in the vineyards every holiday. We put about 30% of the Pinot Noir through carbonic fermentation in plastic bags in old apple crates. The idea of this winemaking process (where in fact we don't crush the berries at all) is to soften out the tannins. We processed the balance of the grapes in a fairly standard red winemaking fashion; crushed, fermented, pressed off skins into (predominantly older) oak before blending back to the 'cab mac' component and bottling.

Tasting Note

The colour is classic Pinot; bright, light red. This is the second vintage of our Pinot Noir and once again, we have made an even, light to middle-weight wine with good length and balance. With regard to a tasting note, I shall leave it up to the judges from the 2013 Australia and New Zealand Organic Wine Show (where the 2012 Pinot got a silver medal). Here as a stream of consciousness is what they said: *'my kind of pinot / perfumed, pretty, violetty, fleshy / perfumed red fruit / bright fruit, good acid, zippy / happy and joyful and delicious / lots going on in the mouth / not serious, but interesting / wild fruit, different, characterful'*

Technical Details

Picking Dates:	6th, 13th and 17th February 2012
Vineyards:	Braden's and Coxes
pH Level	3.58
Alc/ Vol:	13.0%
Bottling Date:	7th December 2012



Organically Grown, Traditionally Vinified