



BATTLE
of
BOSWORTH

MCLAREN VALE



Battle of Bosworth McLaren Vale 2012 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 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, 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 grows Shiraz, Cabernet Sauvignon, Petit Verdot, Chardonnay, Semillon, Viognier, Sauvignon Blanc and Mourvèdre (as well as some 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.

Winemaking

We pick our Sauvignon Blanc early to preserve freshness and the delicate aromas of the variety. We try and do everything as gently as possible for the reasons cited above, so the grapes are pressed ever so gently and then go through a cool fermentation in stainless steel tanks. (We don't want any oak influence in this wine at all) We allow the wine sit on its lees for a while, to develop some complexity and add palate weight.

Tasting Note

This wine is about as far away in style from the Savvy's from over the Tasman as you can get. Our Battle of Bosworth SB has lime, fresh passionfruit and custard apple with a hint of nettles on the nose. The palate shows fresh herbs and muted tropical flavours with a chalk and lime zestiness.

Technical Details

Vineyards:	Wilcadene and Braden's.
Picking Dates:	31st January 2012 and 2nd February 2012
pH Level	3.22
Total Acidity:	6.91
Alc/ Vol:	12.5%
Bottling Date:	9th July 2012



Organically Grown, Traditionally Vinified