



BATTLE
of
BOSWORTH

MCLAREN VALE



Battle of Bosworth McLaren Vale 2013 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 2013

We had good winter rains then warm summer conditions which brought about an early harvest. We had a few hot-cool-hot-cool periods which made it a little trickier to decide when to pick, but Joch reckons he got it right in the end.

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

Don't think land of the Long White Cloud when you taste this wine, think subtle - although it does have some nice tropical fruit characters on the nose (passionfruit, custard apple), it is more nettle-like and limey and not quite as obvious as its Kiwi cousin. The palate shows fresh herbs and some quiet tropical characters, framed by chalk and lime zest. Delicious.

Technical Details

Vineyards:	Wilcadene and Edgehill
Picking Dates:	7th and 12th February 2013
pH Level	3.19
Total Acidity:	6.91
Alc/ Vol:	12.5%
Bottling Date:	15th May 2013



Organically Grown, Traditionally Vinified