



BATTLE
of
BOSWORTH

MCLAREN VALE



Battle of Bosworth McLaren Vale 2013 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 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, 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 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

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 wine is light red, but nice and bright, too. This is a classic Pinot colour. The nose shows bright, pretty and fresh red fruits, and these characters are very evident on the palate. There is a delicious perfume about this wine, and it finishes nice and tight, with a lovely length. The gentle silky tannins in the Battle Pinot Noir can more than handle a spell in the fridge if the weather is warm. This wine goes very well with cheeses, chicken dishes and charcuterie.

Technical Details

Picking Dates:	11th, 13th and 18th February 2013
Vineyards:	Braden's and Coxes
pH Level	3.82
Alc/ Vol:	14.0%
Bottling Date:	2nd December 2013



Organically Grown, Traditionally Vinified