



BATTLE  
of  
BOSWORTH

MCLAREN VALE



# Battle of Bosworth 'White Boar' Shiraz Cabernet Sauvignon McLaren Vale 2011

## 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, ending 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 and Mourvèdre (as well as a little Graciano, Touriga Nacional, Pinot Noir and Pinot Gris) which are all 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. Overall this was a very long vintage with moderate yields which tested Joch's nerves a little more than usual.

## Winemaking

This wine is our nod in the direction of the 'Amarone' wines from Valpolicella, although our White Boar is a very different kettle of fish from its Italian inspiration. We cut the canes which connect grapes to roots once the grapes reach flavour and sugar ripeness. The leaves die and fall off and the grapes hang for about 10-12 days which allows them to dry and concentrate in flavour and acidity. They are then hand-picked and then undergo a very slow and often nail-biting fermentation. We only use old and larger format barrels in the maturation process, as we don't want to overwhelm the exotic spicy characters with oak. We originally made these vine-concentrated parcels of wine as blending components for our BoB Cab and Shiraz (and still do) but when conditions allow, we bottle small amounts of this 100% cordon cut and vine-dried wine.

## Tasting Note

The nose is rich and spicy with a range of characters - chocolate, spice, star anise, red fruits, I could go on. The palate is rich and soft with gentle tannins and considerable length; you can taste the wine for several minutes after you have swallowed it. White Boar used to be 100% Vine-concentrated Shiraz but now is about 60% Shiraz and 40% Cabernet. The addition of the Cabernet (cordon cut and dried in exactly the same way as the Shiraz) has given the wine a little more backbone with regards to tannins. White Boar does well with rich stews and braises, or a hard cheese platter by a roaring fire.

## Technical Details

Picking Date:	27th March 2011 (Cab Sauv) and 8th April 2011 (Shiraz)
Varieties	60% Shiraz 40% Cabernet Sauvignon
pH Level	3.42
Total Acidity:	6.95g/L
Alc/ Vol:	14.5%
Bottling Date:	21st November 2012
Volume bottled	565 x 6 packs produced



Organically Grown, Traditionally Vinified