



BATTLE
of
BOSWORTH

MCLAREN VALE



Battle of Bosworth McLaren Vale 2011 Best of Vintage

(Cabernet Sauvignon 47%, Shiraz 37% and Petit Verdot 16%)

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, Chardonnay, Viognier, Sauvignon Blanc, Pinot Grigio, Pinot Noir and Mourvèdre (and a little Graciano and Touriga Nacional) 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 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. Cabernet was great, as were our best parcels of Shiraz, which showed incredibly bright and balanced characteristics, reminiscent of our 1999 reds. 2011 is a standout Cabernet Sauvignon and Petit Verdot year (we were still picking PV in late April and the PV is our latest picked variety on the property). Overall this was a very long vintage with moderate yields which tested Joch's nerves a little more than usual.

Winemaking

Best of Vintage is an unashamedly elitist wine. We are trying to make the finest wine we possibly can. Joch chose the very best wines from his favourite barrels from the best batches of Cabernet (47%), Shiraz (37%) and Petit Verdot (16%) from vintage 2011. All three varieties went through the old-school winemaking mill; they were individually fermented in open vessels and then finished off ferment in barrel. The Petit Verdot also spent an extended period of time on skins. We used a mix of new and old predominantly French oak barrels, with a couple of new American barrels thrown in for good measure. The 2011 Best of Vintage was bottled some 6 months after the 2011 Battle of Bosworth Shiraz and 2011 Battle of Bosworth Cabernet Sauvignon.

Tasting Note

'Best of Vintage is both elegant and powerful at the same time, and complex too. The nose shows cedar, dark fruits, salt-cured olives, as well as floral notes courtesy of the Petit Verdot. There are plush dark fruit and red fruits on the palate, with fine tannins that frame the wine. This wine is an excellent follow up to the inaugural 2010 Best of Vintage, and reflects the terrific season for both Cabernet and Petit Verdot that vintage 2011 ended up being.

Technical Details

Vineyards: Chanticleer, Braden's and the Hill Petit Verdot
Varieties: Cabernet Sauvignon (47%) Shiraz (37%) and Petit Verdot (16%)
Picking Dates: 27th March, 12th April and 15th April 2011
pH Level: 3.55
Alc/ Vol: 14.5% alc/ vol
Bottling Date: 21st November 2012



Organically Grown, Traditionally Vinified