



BATTLE
of
BOSWORTH

MCLAREN VALE



Battle of Bosworth McLaren Vale 2012 Cabernet Sauvignon

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 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. Joch's prediction, with further checks on wine in barrel and subsequent contemplation is that 2012 will be a great red wine year.

Winemaking

There is never any suggestion of re-creating the wheel here at BoB when it comes to making our red wines. It's pretty simple and old-fashioned stuff. We harvest when the grapes are flavour and sugar ripe and then we crush the grapes. We use open fermenters, and once the wine has gone through primary fermentation, we mature it in a mixture of old and new French and the odd American barrel. We also add a small component of vine dried Cabernet to the blend just prior to bottling, which is something we have done from the very start of our winemaking endeavours.

Tasting Note

This is a great Cabernet from a very good year. All varietal characteristics are present and correct; blue and black fruits, a little bit of herb, some cedary oak and it all wrapped up with fine tannins and excellent length.

Technical Details

Vineyards:	Denton's Block, Chanticleer and Edgehill
Picking Dates:	5th, 9th and 16th of March 2012
pH Level	3.66
Total Acidity:	6.88g/L
Alc/ Vol:	14.5% alc/ vol
Bottling Date:	10th September 2013



Organically Grown, Traditionally Vinified