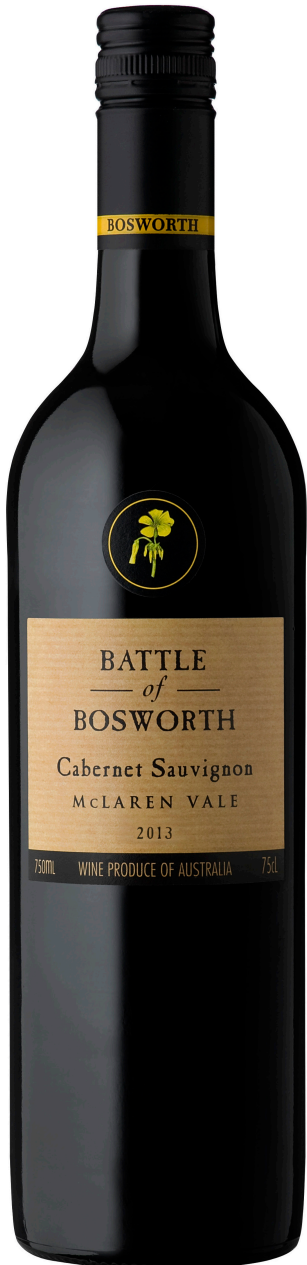




BATTLE
of
BOSWORTH

MCLAREN VALE



Battle of Bosworth McLaren Vale 2013 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, 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 are pretty old-fashioned here at BoB, conservative even. This certainly holds true for most of our winemaking techniques. We use open fermenters to make our Cabernet, and after fermentation we mature the wine in a mixture of both old (approximately 70%) and new (30%) mainly bigger format French oak. We do blend a little bit of cordon-cut, vine dried Cabernet back to the final blend however, just before bottling. This adds intrigue and spice to the wine and makes us that little less conventional. We have done this every vintage since making our first Cabernet Sauvignon in 2001. So - old school winemaking, with a twist.

Tasting Note

The wine has a bright rich red colour, with a purple rim. On the nose, there are bright pretty blue fruits, with violets and red currants too. The wine has a fresh and even palate with red fruits and a hint of varietal mintiness. There are fine tannins and a very good length. Go old-school with food and wine matching, and have it with roast lamb.

Technical Details

Vineyards:	Denton's Block, Chanticleer and Edgehill
Picking Dates:	6th, 8th, 9th, 13th, 14th and 22nd March 2013
pH Level	3.66
Total Acidity:	6.88g/L
Alc/ Vol:	14.5% alc/ vol
Bottling Date:	29th July 2014



Organically Grown, Traditionally Vinified