



BATTLE
of
BOSWORTH

McLAREN VALE



Battle of Bosworth McLaren Vale Scarce Earth 2012 Braden's Single Vineyard Shiraz

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. Our vineyards 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

Wlt 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 that 2012 will be a great red wine year is definitely holding up.

Scarce Earth

Scarce Earth is a McLaren Vale initiative exploring and celebrating the geological climatic and soil diversity of the region. All wines come from a single block, a small plot of land with a unique flavour profile and personality.

Winemaking

The 2012 Braden's Shiraz is made using grapes from our Braden's Vineyard. It has been hand-made, hand bottled and is unfiltered. The wine was open fermented and then matured in five year old French oak to allow the expression of the vineyard in its purest form.

Tasting Note

The 2012 Braden's shows smoky cocoa, dark plums and cedar on the nose and a full clean palate, with ripe red and dark fruits and lovely tannins, or as Halliday sees it:

... 'complete and satisfying - and throwing all the emphasis on terroir with its pure damson plum, blackberry and dark chocolate amalgam; ripe tannins provide a softly, softly finish...' 94 points, James Halliday's Wine Companion September 2014

Technical Details

Picked:	27th and 28th February 2012
Bottled	12th December 2013
Soil Type:	Bay of Biscay
Geology:	Christies Beach Formation, Quaternary period.
Elevation:	90 metres
Vine Age:	40 years
Vine clone:	Unknown, thought to be a Reynell selection
Alc/ Vol:	14.5%
Volume:	59 dozen

McLAREN VALE SCARCE EARTH



Organically Grown, Traditionally Vinified