



BATTLE  
of  
BOSWORTH

MCLAREN VALE



# Battle of Bosworth 'White Boar' Shiraz Cabernet Sauvignon McLaren Vale 2012

## 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 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.

## Winemaking

'White Boar' is our version of Amarone, a style of wine made in the Italian region of Valpolicella using 3 indigenous varieties which are picked and then dried on racks before being fermented. We have adapted the process so that we cut the canes of Shiraz and Cabernet Sauvignon vines to sever the water and nutrient supply from the vine, so that the leaves die and fall off and the fruit dries and concentrates on the vine. We pick the grapes after about 10-12 days and ferment them slowly and painfully - the sugar content after this period of drying is pretty high. The wine is fermented to dryness however. We mature the wine in old larger format barrels and then bottle it. White Boar is a long lived wine.

## Tasting Note

White Boar has a nose of well-worn leather, dark fruit, dark chocolate, with a full soft palate and fine grained tannins. This wine is plush, and in Joch's words, ready to roll.

## Technical Details

Picking Date:	29th February 2012
Varieties	60% Shiraz 40% Cabernet Sauvignon
Alc/ Vol:	14.5 %
Bottling Date:	2nd April 2014
Volume bottled	549 six packs



Organically Grown, Traditionally Vinified