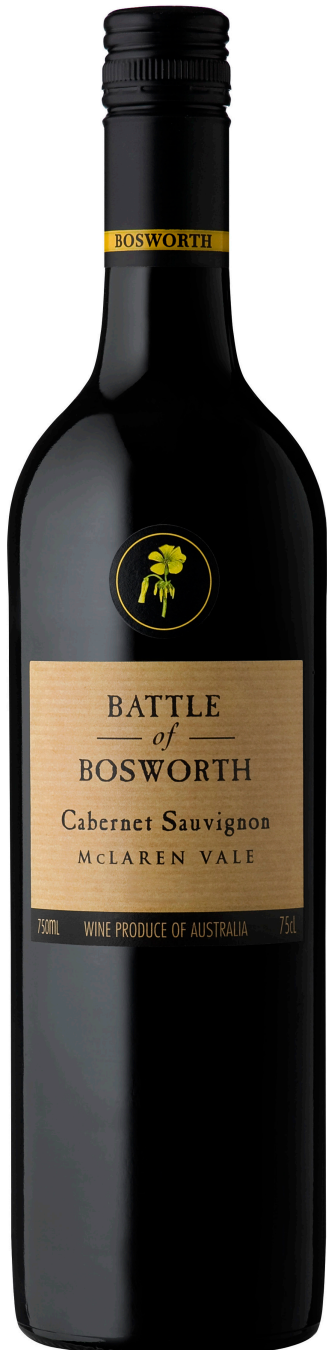




BATTLE
of
BOSWORTH

McLAREN VALE



Battle of Bosworth McLaren Vale 2014 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 organic by Australian Certified Organic (ACO), a process that takes four years. The vines are all now 20 years and older.

Vintage 2014

Vintage 2014 was a season of extremes for us all in McLaren Vale. We had great winter rains which gave us a full soil moisture profile in time for a dry and windy spring. They don't call it windy Willunga for nothing. If we'd had a set of wind chimes on the property, we would have heard them all day and night from September to January. We had a series of very hot days in January, followed by about 45mm of rain over a 48 period in early February which slowed ripening of our red grapes right down. We had picked all of our white grapes prior to the rain 'event' and so we had a decent break between whites and reds, like the good old days. There was no splitting of any of the grapes left on the vine after the rain, mercifully, either. Joch's analysis of 2014 is that it was a gentleman's vintage - everything came in slowly and in order, not like the mad rush of 2013. Every vintage is different; truism of our time, and of our industry.

Winemaking

If it ain't broke, don't fix it....this saying really gives me the pip but in reality it holds very true for how we make this wine; we use tried and tested wine making techniques year in and year out. We pick the Cabernet when it is flavour and sugar ripe, then crush it and ferment it in small open vessels. Fermentation finishes in barrel; we use mainly old oak (about 70%) and the balance in new mainly French hogsheads (300l) barrels. We blend back some of our cordon cut, vine dried Cabernet to the wine just prior to bottling, a practise we have undertaken since we began making the wine. That's it.

Tasting Note

The Boz Cab has red/ black fruits on the nose, so think redcurrants blackberries and blackcurrants. There is a freshness which verges on mint. Overall the wine is lively and medium-bodied and very fresh. It has a structured but accessible palate and for those that have patience it will cellar very well, but if you haven't got time for all that waiting, it will drink well now. Decanting before drinking would be a good idea to give the wine some air and give it time to release all of those aromas...

Technical Details

Vineyards:	Denton's Block, Chanticleer and Edgehill
Picking Dates:	19th, 20th, 22nd and 29th March also 1st, 2nd and 7th April 2014
pH Level	3.66
Total Acidity:	6.88g/L
Alc/ Vol:	14.5% alc/ vol
Bottling Date:	27th July 2015



Organically Grown, Traditionally Vinified