



BATTLE  
of  
BOSWORTH

MCLAREN VALE



# Battle of Bosworth McLaren Vale 2012 Best of Vintage

(Shiraz 69%, Cabernet Sauvignon 25% and Petit Verdot 5%)

## 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 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. Joch's prediction that 2012 will be a great red wine year is definitely holding up.

## Winemaking

If we were making this wine in the 1980's we would have called it 'Barrel Reserve' or 'Bosworth Family Reserve' because that's exactly what this wine is. When Joch and Nairn taste through the barrels of Shiraz and Cabernet Sauvignon to put together the Battle of Bosworth Shiraz and battle of Bosworth Cabernet, they always come across barrels of both varieties which they really, really like. Instead of putting them forward for blending and bottling, they put them away for another few months. All 3 varieties are made according to the standard operating red wine procedure here at Bosworth, that is they were individually fermented in open vessels and then finished off ferment in barrel. The Petit Verdot was slightly different in that it spent a further period of time on skins. It is the extra time in oak that came into play here with this wine, from those special barrels.

## Tasting Note

Best of Vintage is a powerful wine, with bags of complexity, too. James Halliday in the 2015 Wine Companion, had this to say; *'Despite its complexity of flavour, texture and structure, it has a calm and unhurried nature, content to let it catch you before you know it, but then not relaxing its hold on you.'* And gave it 95 points.

## Technical Details

Vineyards: Chanticleer, Braden's and the Hill Petit Verdot  
Varieties: Shiraz (69%) Cabernet Sauvignon (25%) and Petit Verdot (6%)  
Picking Dates: Shiraz 21st-28th Feb 2012, Cab 9th-30th March and PV 30th March 2012  
Alc/ Vol: 14.5% alc/ vol  
Bottling Date: 2nd April 2014



Organically Grown, Traditionally Vinified