



BATTLE
of
BOSWORTH
McLAREN VALE



Battle of Bosworth 'White Boar' Shiraz Cabernet Sauvignon McLaren Vale 2013

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 1850'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 fertilizers. 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, 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

White Boar is made with a nod in the general direction of Amarone, the Italian wine made in Valpolicella using native Italian varieties. There, grapes are dried on racks prior to fermentation. Being Bosworth, we do things slightly differently and cut the canes once the grapes are flavour ripe, and leave them to dry and concentrate on the vines. We are left after 10-12 days with slightly shrunken grapes rich in flavour and acidity. What follows then is a slow fermentation (the beaumé or grape sugar is pretty high) and then maturation for about 20 months in big old oak barrels before bottling.

Tasting Note

White Boar is a rich luxurious red wine with layer upon layer of rich dark fruits, a whiff of chocolate and a character that Joch describes as 'Old Jamaica' - remember the chocolate? The wine has incredible persistence in the palate - you will still be tasting it minutes after you have swallowed the last drop. Drink with a rich braise dish or sitting in an armchair by a roaring fire in a castle. At home will do just as well.

Technical Details

Picking Date:	Shiraz 11th March 2013 and Cabernet 22nd March 2013
Varieties	60% Shiraz 40% Cabernet Sauvignon
Alc/ Vol:	14.5%
Bottling Date:	1st July 2015
Volume bottled	703 x 6 packs



Organically Grown, Traditionally Vinified