



BATTLE
of
BOSWORTH

McLAREN VALE



Battle of Bosworth McLaren Vale 2015 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 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 2015

We had a very early start to vintage in 2015, with generally mild conditions throughout. We had only a handful of hot days, which allowed natural acids to develop nicely. This was a very short, sharp vintage, with most winemakers finishing their vintage well before Easter. Yields were down, somewhere between 10 and 30% depending on variety. Joch's take on the whole affair? 'Fast, early and pretty'.

Winemaking

Another year, another vintage; Same old, same old. And in effect this is how it is/ was when we make this, the 15th version of the Battle of Bosworth Cabernet Sauvignon. No new fancy methods or equipment, just tried and tested wine making techniques used year in and year out. Who said winemaking was exciting? We pick the Cabernet when it is flavour and sugar ripe, then crush it and ferment it in small open vessels. We drain off the juice and pump it over the skins to gently extract colour, flavour and tannins from them. 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, nothing that mid blowing in the method, but the results are pretty spectacular!

Tasting Note

On the nose blackcurrant/ cassis and herbal notes intertwined with delicate whiffs of char (from the oak barrels). On the palate blackcurrant and blackberry over powdery tannins, spice and tar. This wine has great length and structure where the fruit more than matches the fine tannin structure. Another terrific Bosworth Cabernet.

Technical Details

Vineyards: Denton's Block, Chanticleer and Edgehill
Picking Dates: 27th February to the 10th March 2015
Alc/ Vol: 14.5% alc/ vol
Bottling Date: 6th July 2016



Organically Grown, Traditionally Vinified