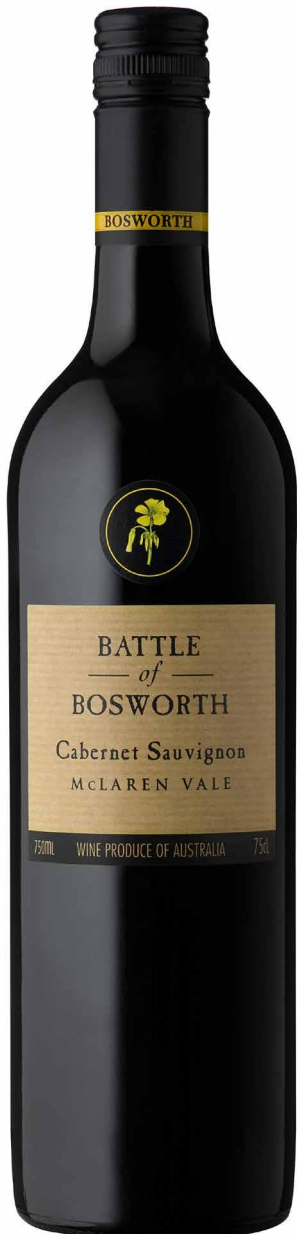




BATTLE
of
BOSWORTH

McLAREN VALE



Battle of Bosworth McLaren Vale 2016 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 2016

We had a very dry spring leading up to vintage 2016 and it was windy, too. We expect windy conditions in Willunga, but this was pretty intense. October and December were both pretty warm, whereas November was mild. Very healthy crops were recorded across all varieties in McLaren Vale. We had a huge downpour at the end of January a few days before the whites were due to be picked; this kind of weather event tends to give Joch a sense of tightening around the left chest area, neck and sometimes down the arm. However this 50mm downpour succeeded in refreshing the vines, giving us a few more days before picking and bringing the lawns back from the brink. February was mild with cool nights and March provided pretty good picking conditions, give or take a few warm days.

Winemaking

This is the 16th Cabernet we have made under the Bosworth label. We made the wine in the same way as have made previous vintages; picking when the grapes (and pips and tannins) are ripe, before crushing and fermenting in open tanks. The grapes are then transferred into oak barrels to finish ferment, with some racking and returning (pumping the wine out of the barrel and then back in) before maturing in the oak cask and then bottling. We use mainly older oak, with some new French hogsheads (300L) as well. We blend back a small Cabernet component from the White Boar (the grapes were cordon cut and vine dried) prior to bottling.

Tasting Note

McLaren Vale cabernet is often underrated, pushed into the shade by McLaren Vale's better known and more widely planted variety, Shiraz. We make terrific Cabernets here at Bosworth - black and blue fruits on the nose, lovely classy oak mixed in amongst it all, with blackberry and blackcurrant on the palate with great length and texture and a fine tannin structure.

Technical Details

Vineyards: Denton's Block, Chanticleer and Edgehill
Picking Dates: 29th Feb, 1st, 4th, 5th, 7th, 8th and 11th March 2016
Alc/ Vol: 14.5% alc/ vol
Bottling Date: 12th July 2017



Organically Grown, Traditionally Vinified