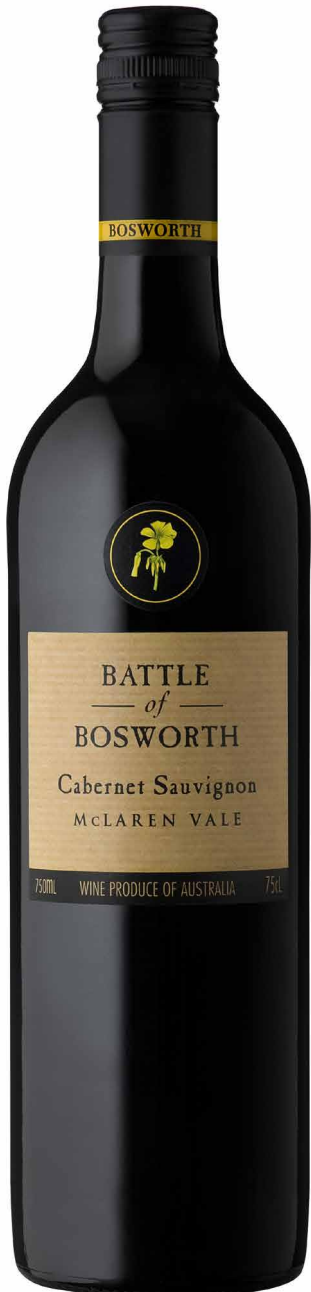




BATTLE
of
BOSWORTH

McLAREN VALE



Battle of Bosworth McLaren Vale 2017 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 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 2017

We had terrific winter and spring rains leading up to vintage 2017, a marked contrast to the previous year, proving once again if proof were needed, that every vintage is different. We had a cool early part to spring too, combined with the spring rain. Flowering was about 3 weeks later than the previous year which of course meant that vintage was 3 weeks later than normal, or as some old locals said sagely, back to the old normal. There was a very long and slow ripening period which is terrific for allowing grapes to develop their flavours. We had a pretty dry February March and April, once the spring rains finished in mid-January. Overall a late vintage with some incredibly promising reds.

Winemaking

We have made this wine in pretty much the same way we have made previous vintages! This makes us sound like we have no imagination whatsoever. We pick 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. I think the key to this wine IS not using one's imagination - why change things when they are going so well? Keep the course steady captain!

Tasting Note

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. A delicious Cabernet with super varietal characteristics.

Technical Details

Vineyards:	Denton's Block, Chanticleer and Edgehill
Picking Dates:	1st to the 29th April 2017
Alc/ Vol:	14.5% alc/vol
Bottling Date:	6th June 2018



Organically Grown, Traditionally Vinified