



BATTLE
of
BOSWORTH
MCLAREN VALE



Battle of Bosworth McLaren Vale 2018 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.

Vintage 2018

We had above average winter rainfall and although we had a dry June, we recorded decent falls in July and August. Below average rainfall was recorded in spring, and we experienced some warm spring nights. Summer rain tally was also below average despite a wet December. McLaren Vale experienced warm a warm Autumn ripening period with low rainfall. Overall vintage in McLaren Vale produced wine of excellent quality and while total tonnages were down for the season, compared to a wet and fertile 2017, the reports from winemakers on wine quality has been almost universally positive.

Winemaking

We had a dry lead up to vintage with a couple of hot spikes, but as ever the well-oiled machine in the winery handled the grapes with their usual panache. I should mention the vineyard guys - the dream team of Joch and Spencer are pretty good at keeping our vineyards in top shape too. No change in the winemaking protocol for this wine; the same processes we have been using for the last 18 vintages. We pick the grapes when they are ripe, crush them and then ferment them in small vessels with twice daily pump overs (more colour and flavour from the skins) followed by approximately 12 months in lovely French oak (30% new, give or take). We then bottle and let the wine mature before release.

Tasting Note

This is the 18th version of the BoB cabernet and is a stylish, understated wine that shows wonderful varietal characteristics. This a lovely wine showing black and blue fruits on the nose and lovely classy oak. Delicious.

Technical Details

Vineyards:	Chanticleer, Bradens and Winery Block
Picking Dates:	14th, 19th, 26th and 27th March 2018
Alc/ Vol:	14.0% alc/vol
Bottling Date:	20th June 2019



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Organically Grown. Traditionally Vinified