



BATTLE of BOSWORTH

MCLAREN VALE



Battle of Bosworth Wines

History

Located in Willunga, to the south of the McLaren Vale township, Edgehill Vineyard was established in the early 1970's by Peter and Anthea Bosworth. Willunga itself was settled in approximately 1837 and Bosworths have been growing grapes in the district from the late 1840's. Son Joch Bosworth took over the management and day to day running of the vineyards in 1995.

Traditionally a region of mixed agriculture from the earliest Pioneer days, Willunga grew wheat, sheep, stone fruits and barley, as well as dairy cattle and almonds. Almonds were an important part of the local economy in the 1950's and 1960's, and Edgehill Vineyard was established on one such property which became derelict as the almond industry fell into decline locally.

The Name

Our wine takes its 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, ending the War of the Roses. The roots of the family's battle were planted in the early 1840's with the first Bosworth vineyard in McLaren Vale. Our modern day Battle of Bosworth saw us convert our 'Edgehill' vineyard to organic viticulture in 1995.

Organic Viticulture

Grown on their own roots, in some of the world's oldest soils, McLaren Vale's benign climate is ideal for growing grapes organically. Our 'Battle of Bosworth' is symbolised on our label by the yellow Sour Sob (oxalis pes caprae) which is considered a weed worldwide, but encouraged in our vineyards to out-compete other weeds in winter and spring and form an under-vine weed mat in summer. At Battle of Bosworth, organic viticulture is combined with traditional vinification and natural minimal processing, all of which is intended to ensure the purity, integrity, texture and flavour of the vineyard.

McLaren Vale Wine Region

Situated in the foothills of the Southern Mount Lofty Ranges and bound to the west by the pristine waters of the Gulf St Vincent, Edgehill Vineyard is in the heart of the McLaren Vale wine region. The McLaren Vale wine region is approximately 37k south of Adelaide, the capital of South Australia. McLaren Vale is almost unique in being situated so close to the sea (and some of the finest beaches in Australia) and a significant sized population centre. McLaren Vale was one of the earliest regions to be planted to vines in South Australia, with first recorded plantings in 1838 by John Reynell in Reynella, to the south of Adelaide.

McLaren Vale Climate

With a Mediterranean-type climate characterized by warm summers and moderate winters tempered by the proximity to the ocean, winter dominant rainfall, low relative humidity and high relative evaporation, McLaren Vale's benign climate is ideal for organic viticulture. Rain during vintage and frost in winter or spring are both rare. Annual average rainfall for Edgehill Vineyard is approximately 660mm, of which only about 180mm falls within the growing season. Harvest dates for Battle of Bosworth wines are usually from mid February to late April.

McLaren Vale's vineyards benefit from cooling breezes which come off the ocean during the afternoon that help moderate summer temperatures. Edgehill Vineyard's foothills location also enables it to benefit from the strong 'Gully' winds that come down from the hills in the late afternoon/early evenings during the summer months. McLaren Vale is rightly considered one of the safest and most consistent premium grape growing regions in the country.

Battle of Bosworth Winemaking Rationale

The aim is to produce balanced, single vineyard wines that best express the qualities and characteristics of the site, in a wine style that we, and hopefully others, enjoy drinking. As organic producers we can't use blending components from other vineyards, or indeed other regions, even if we wanted to. We have to create our own blending components in the vineyard and winery in various ways.

Joch constantly experiments in the vineyard using different regimes -pruning, trellising, water regulation, crop thinning and other techniques, which, if they prove effective, are adopted. The use of cordon-cut Amarone style grapes in the red wines has come about as the result of one such trial.

We experiment in the winery by manipulating fermentation time, fermentation temperature, the type of oak used, the time spent in oak, time on lees and a host of other processes, to best achieve the desired Battle of Bosworth style.

This constant spirit of experimentation in the vineyard and winery, along with traditional vinification and natural minimal processing, combined with organic and sustainable viticulture have helped us ensure the purity, integrity, texture and flavour of the vineyard in the Battle of Bosworth wines. In short, good booze, we hope.



Organically Grown, Traditionally Vinified