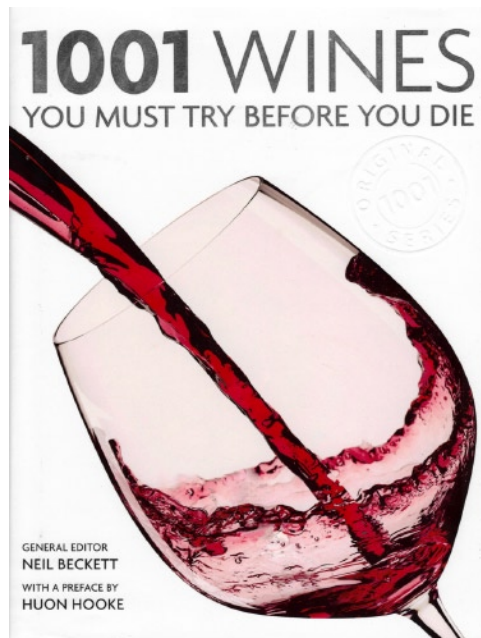




BATTLE
of
BOSWORTH
McLAREN VALE



1001 WINES YOU MUST TRY BEFORE YOU DIE

General editor Neil Beckett with a preface by Huon Hooke

Battle of Bosworth

White Boar 2004

Origin: Australia, South Australia, McLaren Vale

Style: Dry Red Wine, 15% ABV

Grape: Shiraz

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. Their son Joch Bosworth took over the management and day to day running of the vineyards in 1995. He named his brand 'Battle of Bosworth' to suggest the challenges presented by his organic viticultural practices.

Though inspired by the 'Amarone' wines of north Italy, Joch Bosworth's 'White Boar' is quite different. Rather than harvesting his grapes and drying them on racks, the vines' canes are cut once the desired flavour spectrum has developed, and the grapes are allowed to dry and then raisin on the vine itself. After two weeks of this process, the grapes are hand-picked before being gently guided through a slow fermentation.

With more fruit and colour than a typical Amarone, the nose and palate of White Boar show flavours of tar, mace, nutmeg, earth, pudding fruits, soy, roses, cedary oak, Turkish Delight, rum, raisin and chocolate.'



Organically Grown Traditionally Vinified