



The Year in Focus

2009 at Battle of Bosworth and Spring Seed Wines in McLaren Vale



BATTLE
— of —
BOSWORTH
MCLAREN VALE

SPRING SEED WINES

I have now incorporated Spring Seed Wines into the Battle of Bosworth fold officially. For those who don't know, Spring Seed is a label we developed last year with our USA importer Ben Hammerschlag of Epicurean Wines, a friend who wanted an organically grown and certified brand in his portfolio. The result is Spring Seed. (www.springseedwineco.com.au).

We found some wonderful images online of flower seed packets that were made at the turn of the last century using a process known as stone lithography (a forerunner to the process of screen printing). The seed packets were so beautiful and had such a great vintage feel to them which we felt resonated in our old-fashioned methods we use in the vineyards that we decided to use the images for Spring Seed.

We currently have two wines available in the Spring Seed range, the Spring Seed 'Four O'clock' Chardonnay 2008 and the Spring Seed 'Scarlet Runner' Shiraz. We are planning a 'Sweet William' Cabernet as well in the next year.



NEW VINTAGE WINES

This newsletter heralds some new releases at Battle of Bosworth and Spring Seed. The 2008 Battle of Bosworth reds (Shiraz Viognier, Cabernet Sauvignon and Shiraz) are in bottle and available for purchase. The wines have had a chance to settle down after the rigours of bottling and are drinking really well. We also have bottled the 2009 Sauvignon Blanc which is now available.

The Battle of Bosworth homage to Amarone, the 2007 White Boar is packaged and ready to go, albeit in very small quantities. As mentioned above, the Spring Seed 'Four O'clock' Chardonnay and the Spring Seed 'Scarlet Runner' Shiraz are also available.

SEASONAL VINEYARD ACTIVITIES

The end of winter saw pruning finish for the season, and in the photo you can see Joch trying to get some peace and quiet hand pruning the young-ish Shiraz in Ding's Block near the house, but if you look carefully in the background you will see a pair of little legs. Celia, having anaesthetised Louise with her chattering went further afield and found fresh prey to talk at. Ding's block as you can see is a single cordon block and incidentally is over the creek from Willunga's golf course (hole 13, a par 3) which at one stage was a Wynn's (of Coonawarra fame) vineyard.

Joch has grafted some Graciano and Touriga Nacional onto some old Chardonnay vines. Graciano is a Spanish variety which is grown in the Ebro Valley and Navarra. Touriga is a Portuguese Port variety characterised by high tannins and dark black fruits. 'They' tell us

that Chardonnay is on the way back, but the figures that show the biggest selling white wine in Australia is New Zealand Sauvignon Blanc are compelling. We have a few projects up our sleeves with these two varieties which should come to fruition over the next couple of years. You'll be the first to know.

Spring is also a time for weed control, especially after a relatively wet winter. Given our organic proclivities we are of course unable to resort to using synthetic herbicides to remove the weeds, so we hook up an old tractor to the 'dodge' plough to get rid of the inter and under-vine weeds. In most of the vineyards the soursobs are so well established under-vine that other weeds can't get a foothold but in some spots for one reason or another weeds can occasionally take off.



LADIES LONG LUNCH

At Woodstock Coterie May 2009

The McLaren Vale Ladies Long Lunch is one of the highlights in the social diary of any self respecting wine industry lady. Proceeds from the lunch help fund the Grape Wine and Tourism Association's Annual Wayne Thomas Memorial Scholarship. Wayne 'Thommo' Thomas was a very colourful and entertaining McLaren Vale winemaker

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who won the Bushing award twice in recent years. The recipient of the Scholarship gets to be an Associate judge at the MV Wine Show.

I found this photo of these supermodels on my computer, modeling outfits from Denim Iniquity in Hyde Park for the assembled ladies. My word, look at them, aren't they something? From left to right you have Sarah McMahon, from Kaesler Wines in the Barossa, the inimitable Helen O'Brien from Kangarilla Road Wines, Kathie Tidemann (the marginally less outgoing partner of d'Arenberg's Chester Osborn), your correspondent and finally Emily Shepherd who does all of the graphic work for BoB. I think a combined age of nearly 200 there. PS I will get out of bed for a little less than \$10,000, POA.



ON THE ROAD AGAIN

Joch has been 'on the road' throughout 2009 supporting our domestic and overseas distributors which for him I think has been more a blessing than a curse, providing some peace and quiet from the incessant chatter and questions from junior Bosworths, who at 2 ½ and nearly 5 could talk underwater with pebbles in their mouths.

Joch caught up with Russell Gehling (Battle of Bosworth wines in VIC) and Jason Tozer of World Wine Estates (Spring Seed Wines in VIC), then moved up the coast for a couple of visits with Ed and James of World Wine Estates who sell BoB and Spring Seed in NSW. Welcome also to Peter Bell (World Wine Estates) who has just started to sell the BoB and SS wines in the ACT. Next visit for Joch? We need to head to QLD in 2010 to see what David, Todd, David and team from The Wine Tradition (BoB Wines) and Cuttings are up to. A trip for Louise I think.

Adelaide has seen both Joch and I in recent months. In July we appointed Chace Agencies to distribute both Battle and Spring Seed Wines into SA. Chanda Rice, the brave and fearless leader at Chace, has been in the industry for aeons (she looks very young though) and knows her way round the Adelaide trade better than most. Joch spent time on the road with Anna and Adrian, and Louise with Froilan and Jarrod, telling the BoB and SS story to retailers and restaurateurs alike. Adrian was BoB's guest at the McLaren Vale's annual Winemakers Lunch, (where the winner of Best Wine at the MV wine show is announced.) but when the party continued later at the Barn in MV, Adrian mysteriously disappeared. Adrian, are you OK?

May saw Joch in London for the London Wine International Wine and Spirit Fair where he joined our new UK importers, Vintage Roots, and then spent some time on the road with the sales team Linda, Adrian and Emmanuel. The UK market is challenging (!) at present with the GFC making its presence well and truly felt, and this combined with the pitifully weak English pound and strong Australian dollar, makes Australian wines an expensive proposition for the Poms.

We have kicked some goals though even in these darker times. Perhaps the most impressive sale Emmanuel has had to date is the 3 dozen Battle of Bosworth Shiraz he sold to old friend Andrew Darwin of Andrew Darwin Fine Wines (www.adwines.co.uk), based in Herefordshire in the West Country. It has only taken 5 years to get Andrew to take some BoB wine.

Louise and Joch stayed with Andrew and wife Lis at their wonderful rambling Georgian house and B and B back in 2002, or was it 2004?

For a good giggle have a look at the website for Church House – (www.churchhousekington.co.uk) – the visitor's comments alone are worth a visit to the site. Andrew is returning to McLaren Vale in February 2010 with 40 other UK retailers, restaurateurs and media on a 'Wine Flight Reunion'

organized by English wine marketing legend Hazel Murphy.

Final stop for the year was for the Hong Kong International Wine and Spirits Fair, where Joch manned the stand of BoB's importer, Northeast Wine and Spirits. He caught up with former McLaren Vale international wine show judge, Debra Meiberg MW, who confirmed to me in an email that he HAD been present and correct on the stand working and showing wines to customers, as he was supposed to! Debra conducted an interview with Joch, which will be launched online on Debra's website www.debramasterofwine.com in the near future.



SEA AND VINES 2009

Battle of Bosworth participated for the very first time in McLaren Vale's Sea and Vines festival in June. We opted to do a small and exclusive long lunch in partnership with friends The Producers of McLaren Vale, David Arbon and Tori Moreton. Along with super chef Dustin Rogers and Nigel Rich of d'Arroy's Verandah, Battle of Bosworth and The Producers put on a great lunch, loosely matched with fine tinctures from Battle of Bosworth.



Joch unofficially launched the new vintage of the 2007 White Boar Shiraz. We were joined by a terrific mixture of people from various parts of the state and country, including the irrepress-

ible MP for Mawson Leon Bignell MP, his partner Sandra, local friends the Ledgards and many more. Pictured is Joch holding forth on the intricacies of organic viticulture in our Battle of Bosworth vineyards. Thanks for having us David and Tori!
(www.producers.net.au).

DODGE MUSCLE CAR

A propos of nothing, our US importer of the Spring Seed Wines Ben Hammerschlag is a big fan of the motorised vehicle, and even has a couple which he keeps over here to remind him of home. You can see Celia getting her dirty feet all over the beautifully maintained upholstery of Ben's 1968 Dodge Charger RT 440 with Ben sitting nervously in the driver's seat. This particular model of the Charger was made famous in Bullit, the US film of the same year starring Steve McQueen, which has an amazing car chase through the streets of San Francisco. Needless to say the bad guys are driving the Charger. Longer than an ocean liner, and packing a 7 –something litre engine, it sounded like a jet engine taking off as Ben gunned it up Gaffney Road with Joch and Louise giggling like idiots in the back. Lots of fun for the passengers; not so much for the residents of Gaffney who must have wondered what the hell was going on.



VALE CRU

On Sunday 26th September Sir Douglas Govan hosted the 'Vale Cru' at his magnificent Victory Hotel. The Vale Cru are a group of small batch, ultra premium McLaren Vale winemakers, who poured their wines for an enthusiastic collection of wine lovers, journalists and a few members of the trade (Spotted: Josh Pickens formerly of the Star of Greece and now sommelier at Penfolds Magill Estate).



Joch poured our Chardonnay Viognier, Cabernet Sauvignon and White Boar on the day, which was a perfect one for outdoor wine tasting; a mild 18 deg C and not a cloud in the sky. The Gods were smiling on us, because the next day we had 24 mm (an inch on the old scale) of rain in as many hours. The crowd was treated to an exposition on the soils and geology of McLaren Vale and its influence on our wines by respected wine journalist and knower of many things, Philip White. Drew Noon MW from Noons Wines also spoke about the wines and special sites of McLaren Vale. Well done Doug Govan and Rose Kentish of Ulithorne Wines for splendid organization and pulling it off so spectacularly on the day. There will be another Vale Cru event in the near future.

ANDREW JEFFORD VISITS BATTLE OF BOSWORTH AT EDGEHILL VINEYARDS

Andrew Jefford is a highly respected English journalist and wine writer who is working in Australia as a Senior Research Fellow at the University of Adelaide, as well as being Wine writer in Residence to the Wine 2030 Research Network. Andrew wrote the highly regarded "The New France" (2002), which amongst other awards, won the Veuve Clicquot USA Wine Book of the Year 2003. His principal aim of the year is to research and write as much as

possible of a book on the role of place in Australian wine, which is keeping him extremely busy.
(www.andrewjefford.com)



He visited us at on a perfect day in October. Joch took us for a drive in the vineyards to show him 'our patch of dirt'. Louise actually went with them on the vineyard tour and learned a lot. In the photo you can see the soil from the Orchard chardonnay block near the house, and how it is teeming with worms and if you look closer you can see the Soursob tubers as well.

Soursobs as most of you gather, are the pretty yellow flower which features on the Bosworth label and are a vital tool in our management of our vineyards given that we can't being organically certified use synthetic chemicals. The squirming mass of worms is a testament to the health of the soil in our vineyards, and healthy soils means healthy vines, and balanced wines for you the consumer.



JOHN LIVINGSTONE-LEARMONTH - ON McLAREN VALE

2009 was the turn of UK Rhone specialist, John Livingstone-Learmonth (www.drinkrhone.com) to be the International Wine Show Judge at the McLaren Vale Wine Show. Hailing from Bexhill in Surrey, John is THE man on the Rhône, and an avid punter to boot. After 2 ½ days of intensive judging, John was let loose into the community to discover what we are up to in

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our vineyards and wineries. He visited Battle of Bosworth and after putting a bet on the Caulfield Cup at the Alma Hotel in Willunga, Joch took him on a tour of our organic vineyards.

John had a good look through the Battle of Bosworth wines, which was almost ruined by Peggy doing her second recorded poo in her potty in the same room where the wines were laid out ready for tasting. Not an ideal sensory environment for tasting fine wines, but Jonathon showed his mettle, approved the movement, and carried on smoothly as if nothing had happened.

He then spent stayed for a very entertaining dinner where we were joined by Jock Harvey (from the Black Cockatoo-fancying Chalk Hill), Emily Shepherd and Dudley Brown (chair of MVGWT) where some fabulous wines were drunk and wild tales of John's early days in Africa selling whisky and avoiding coup d'états were told.



SILK PURSE OUT OF A SOW'S EAR – the BATTLE OF BOSWORTH CELLAR DOOR PROJECT

2010 will see Joch and I take the next step in the evolution of Brand Battle of Bosworth and Spring Seed Wines. We will be opening a cellar door and entering the magical world of wine tourism. Start smiling Joch, and keep smiling!

It will be on the site of an old pig shed (pictured) on Bosworth's Denton's block off Binney Road (which is parallel to Gaffney Road where the Battle of Bosworth HQ is located).

We are using the services of well-known local designer and builder, Jerry Kyte to remodel the shed. Jerry

has done a fair amount of work with the Bosworths over the years, and is still alive. Joch famously nearly dispatched Jerry 20 years ago to the great drawing board in the sky, when he was mowing some grass and put up a stone which hit Jerry right between the eyes. All good after a couple of MRI's and a few minutes of being very quiet (knocked out).



Cellar Door should be open sometime in the early New Year, but we all know about not getting too excited about building work and finish dates, don't we? We look forward to inviting you down to taste our wines in the comfort and luxury of a proper tasting room, as opposed to the kitchen bench as some of you have done in the past.

SOCIAL MEDIA – WORTH IT OR DO SOME PROPER WORK LOUISE?

I am in no position to make a judgment on the value of social media one way or another being a relative novice so I still Twitter away, lemming-like, as if my life depended on it. And I enjoy it, it has to be said, though not when someone hacked into my account and sent all my followers a link to a colonic irrigation site...

So, over and above Twitter I have set up a Facebook Page for Battle of Bosworth and Spring Seed Wines. All you have to do is search for Battle of Bosworth and Spring Seed wines when you are at work, illicitly Facebooking, and you will find us there.

I will be updating the site irregularly on the goings on here at BoB and SS HQ.

Recommend your friends to become Fans of Battle of Bosworth and Spring Seed wines on Facebook and help me justify my time spent online to Joch!

CHRISTMAS WISHES

That pretty much sums up the highlights here at Edgehill Vineyards for the year, so I will wrap up the newsletter by wishing you all a very happy Christmas and New Year. I will of course be in touch in the New Year with details on the progress of our cellar door, in the hope we will eventually get to meet some of you face to face.

Cheers Louise and Joch



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www.springseedwineco.com.au



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