

GOLD MEDAL WINE CLUB

TASTE THE ADVENTURE



A U S T R A L I A



International Series

IT'S BEEN A G'DAY FOR OVER 160 YEARS IN THE LAND DOWN UNDER FOR BOSWORTH FAMILY WINES

Historically, the Battle of Bosworth took place more than six centuries ago (1485 to be exact) and featured the last of the English Plantagenet kings, one Richard III, better known to everyone by his Shakespeare fame. The fact is, poor Richard was slain during the battle, the last English King to be killed in action. The Battle of Bosworth became the final engagement of the conflict officially known as the War of the Roses and has lastly become a footnote to ancient British history.

Traverse the huge expanse of oceans and time from olden Great Britain to modern day Australia, or South Australia to be more exact, and the contemporary Battle of Bosworth comes into play. It is a winery located within the confines of Australia's largest grape growing area, the region of McLaren Vale or more precisely, the Township of Willunga. It is generally agreed that this part of South Australia most closely mirrors the Mediterranean-type climate so prevalent in European vine growing.



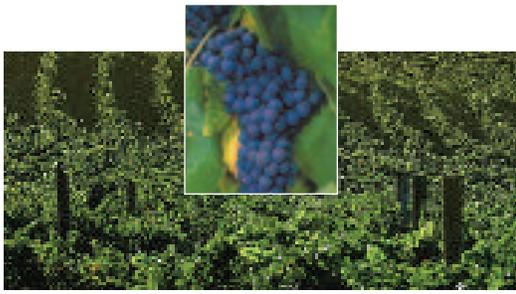
The Battle of Bosworth is considered to have marked the end of the Wars of the Roses.



The evolution of the Battle of Bosworth into a modern day winery is a story unto itself, having its origins in the 1830s, when the first members of the Bosworth Family began the habitation of South Australia. By the late 1840s, the Bosworths were actively growing grapes on their land and have continued that tradition unabated over the past 160 years.

During the 1970s, Peter and Anthea Bosworth established an entity called Edgehill Vineyards on former almond groves and began producing exceptional fruit that was sold to some of Australia's leading wineries, including Rosemount, Penfolds and Tyrells. It wasn't long before the Bosworths and Edgehill Vineyards were considered among the elite growers in Australia.

Just after the turn of the present century, Joch (pronounced Jock) Bosworth, Peter and Anthea's son who officially managed all of Edgehill's vineyard holdings, decided to fulfill a long term dream. With the help of his life partner Louise Hemsley-Smith, the pair took the rather radical step of establishing their own winery that was now picturesquely to be known as Battle of Bosworth.



“Joch was always particularly interested in the winemaking side of the business,” shared Louise Hemsley-Smith, originally from England and who is also a co-owner of Battle of Bosworth. “The new winery made it also possible for him to make wines in his own style and present the wines in a manner that best suited our vineyards.”



Battle of Bosworth’s first release came in 2001 when a total of 1500 cases were offered for sale. By Australian standards, Battle of Bosworth’s case number represents a proverbial drop in the bucket in a land where wineries are generally much larger.

“We were delighted to be able to feature the uniqueness of our vines that are all organically grown,” added Hemsley-Smith, who also serves as the entity’s marketing director. “During the mid-1990s, the family decided to go in an organic direction with regard to a certain section of their vineyards, which is not all that common in Australia. It is generally held that Australians as a group are mostly wine-oriented, but the idea of organic growing was fairly new. We have been delighted to find that, up to this point, most consumers seem to be open to the theory of organic growing and wines.”

Photos top to bottom, left to right:

Edenhill Vineyard filled with yellow sour sob flowers.

“King Richard” at the 2006 Battle of Bosworth reenactment in London.

Joch Bosworth, owner and winemaker.

Edgehill Vineyard with Shiraz grape cluster.

Louise Hemsley-Smith and daughter Celia Bosworth.

Sydney, the vineyard guard dog.

Hemsley-Smith sees Battle of Bosworth growing slowly and expects to reach an ultimate goal of around 5,000 cases within the next few years. That aspiration is smallish by Australian standards where quality and quantity are sometimes benchmarks for reputation.

“The Bosworths have been growers for so long it simply stands to reason they know what they are doing. Joch and I have agreed that when we reach a level we can no longer control, we will put a cap on expansion. It seems to us that 5,000 cases are about where we will wind up,” added Hemsley-Smith.

That is great news to Battle of Bosworth’s growing legions of worldwide supporters. The fledgling winery has garnered a great deal of critical acclaim in Australia and has been the recipient of a great deal of exposure in its national press while limiting itself to small international sales to Canada.



The choice of Battle of Bosworth as our International Selection is an excellent opportunity for American consumers to taste this outstanding selection of wines. We know you will enjoy these fabulous choices from down under!

the major wine regions of down under

Australia has 1899 licensed wineries and about 60 wine regions located across the country within 103 DGI regions (defined geographic indications). DGI regions compare to the AVA (American Viticultural Areas) designations in the United States.

Western Australia:
Margaret River,
Pemberton

New South Wales:
Hunter Valley

South Australia:
Coonawarra,
Clare Valley,
McLaren Vale,
Padthaway,
Adelaide Hills, Barossa

Victoria:
Yarra Valley,
Geelong,
Mornington Peninsula,
Goulburn Valley

*The **McLaren Vale** wine area is approximately 37k south of Adelaide, the capital of South Australia.*

Battle of Bosworth Winery



Aussie talk-about

Aussie is pronounced like "Auzzie" or Ozzie.

Ace - excellent

Anyhow mate - used to change the subject

She'll be apples! - it will be okay

Ay? - didn't catch what someone said

Bang on - hit the target right in the middle

Barbie - barbecue cooking outdoors

Bewdy! - beautiful; really good

Billy lids - the kids, children

Bonzer - great

Boomer - kangaroo

Brekky - first meal of the day

Bugalugs - a friendly endearment

Cheerio - saying goodbye

Chinwag - having a good chat

Dead cert - absolute certainty

Didgeridoo - Aboriginal wind instrument

Dilly-bag - small bag to carry things

Drink with the flies - to drink alone

Full as a boot - too much food or drink

Full feather - in very good health

G'day - a friendly welcome

Hit your kick - open your wallet

Hoo-roo - saying goodbye to someone

Matilda - sleeping bag

Missus - wife

Mozzie - mosquito

Mollydooker - a left hander

Orright! - All right!

Outback - remote part of Australia

Ow-yar-goin - how are you going?

Oy! or **Oi!** - an Aussie bush call

Pally - on friendly terms

Puffed - out of breath

Pull up your socks - get your life in order

Rellie - relative or family

Ridgy didge - true or genuine article

Righto - okay or that's right

A ripsnorter - something is really great

Scarce as hen's teeth - extremely rare

School - group of drinkers

Serviettes - napkins

Shank's pony - going somewhere on foot

Shark biscuit - new surfers

Spunky - someone who is attractive

Have a Squiz at - take a look

Hang on a Tic - wait a short moment

Tide's gone out - your glass is not full

Make Tracks - get going

Tuckerbag - a bag for food in the bush

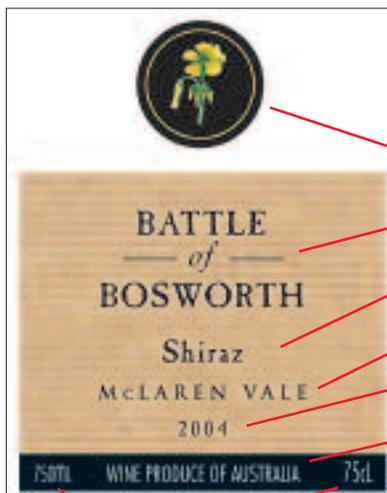
reading an Australian wine label

Although no two wine labels are the same, the following will give you some basic information on what's what.

The Australian Wine and Brandy Corporation Act upholds specific regulations in order to control wine quality and ensure each wine's origin, authenticity, and style, as well as oversee exporting standards. Food Standards regulates wine labels with regard to:

Australia's mandatory and optional wine label requirements:

(m) = mandatory information on label; (o) = optional information



graphic **Yellow sour sob flower** (o)

winery name **Battle of Bosworth** (o)

grape varietal or winestyle **Shiraz** (m)

region of origin **McLaren Vale** (o)

vintage **2004** (o)

country of origin **Australia** (m)

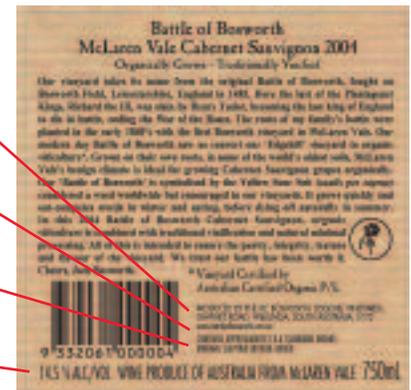
bottle volume **750 ML- 75 cL** (m)

producer & address
Bosworth, So. Australia (m)

of standard drinks in bottle
8.6 glasses (m)

allergens
minimal sulphur dioxide added (m)

alcohol content **14.5% by volume** (m)



the flag of Australia

Australia's first "Federal" flag was chosen from a national flag competition in 1901. The contest prize of 200 pounds attracted 32,823 entries. The entry rules were highly suggestive that only a British Ensign with elements representing Australia would likely be chosen. Five contestants shared the prize money. The flag was approved by King Edward VII of England in 1902, yet it had no legal status until the Flags Act of 1953. The current design of Australia's national flag was formally adopted in 1954. Finally, more than 53 years after the first federal flag was flown, Australia had an official national flag.



Cheers, Mate!

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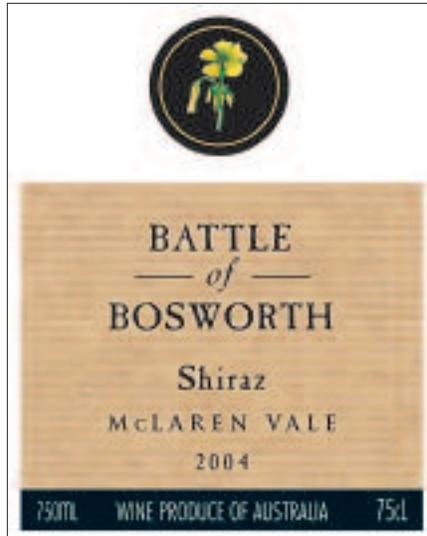




International Series featured Australian wines

Shiraz (Shi-raaz)

Considered the classic wine of Australia. A ruby red color with bright fruit flavors rich in plum and fresh blackberry. A delicious, full-bodied spicy red wine that pairs nicely with lamb, beef, Greek dishes and spicy foods.



2004 Battle of Bosworth – Shiraz

Shiraz is Australia's highest profile and best known wine and this vintage was awarded a Gold Medal winner by the Daily Wine News. A deep ruby color, with a rich nose of fresh fruity plums and spices. An earthiness unfolds with licorice, cloves and oak. Well balanced, soft and juicy, with a complex structure. The wine is deliciously robust. Serve with beef, lamb, Greek dishes or spicy entrees.

The shiraz grape initially came to Australia over 100 years ago from its home, Hermitage, in the Rhone area of France. Due to extensive replanting in France, many think the Australian vines are purer and represent the varietal better than what you can find in France today. Shiraz is grown throughout Australia and is typically bottled as 100% Shiraz.

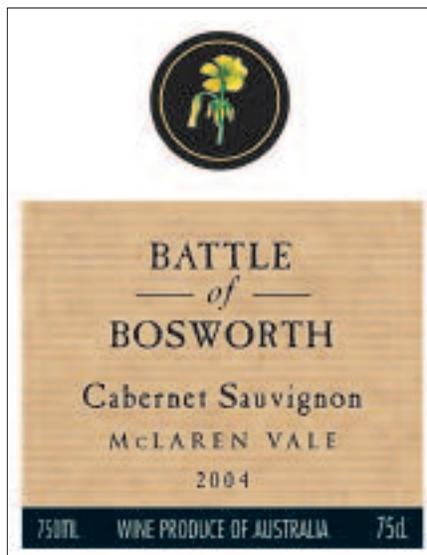
• cases produced: 583 • drink now or up to 2010

REORDER

- half case (6) \$118 / \$19.66 btl. **Save 30%**
- full case (12) \$199 / \$16.58 btl. **Save 41%**

Cabernet Sauvignon (kabber-nay Soveen-yon)

One of the noblest in world class wines. Full bodied, powerfully flavored, black currant and berry-filled with a hint of chocolate flavors. Rich and well structured.



2005 Battle of Bosworth - Cabernet Sauvignon

Shows plums and blackberry, with additional layers of spice, tobacco, spice, blueberry and currants on the nose. The wine evolves in the glass with the nose emerging on to the palate. A fruity wine with herbal notes and spice. It is full in the mouth, rich of extract, complex with a pleasantly soft taste developed by barrel aging. Super fine tannins hold through out the finish.

This is a classic example of McLaren Vale district Cabernet Sauvignon with a twist. By allowing a small percentage of the grapes to dry on the vine (crodon cut) for two weeks, fermenting the juice separately and then blending it back in prior to bottling gives this cabernet an additional layer of complexity.

100% Cabernet.

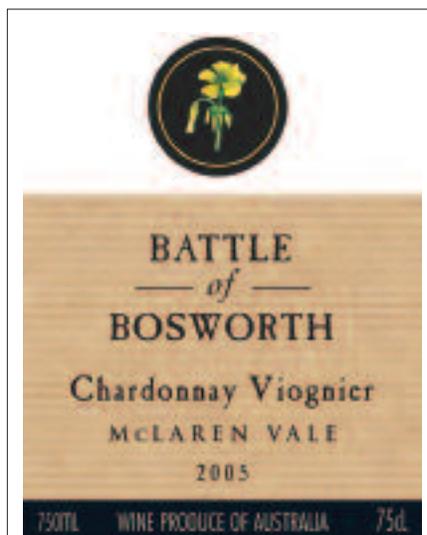
• cases produced: 1,000 • drink now or up to 2010

REORDER

- half case (6) \$118 / \$19.66 btl. **Save 30%**
- full case (12) \$199 / \$16.58 btl. **Save 41%**

Chardonnay Viognier (CHAR-don-nay Vee-oh-NYAY)

A delicious blend, pastel yellow in color. Crisp, with melon, tropical fruit and peach notes. Pleasantly dry, presenting a freshness on the palate with a hint of oak.



2005 Battle of Bosworth - Chardonnay Viognier

Pastel yellow color, both the Chardonnay and Viognier grapes are from the Edgehill Vineyard. Blending a small percentage of Viognier into the Chardonnay brings terrific tropical notes and flavors of rich apricot nectar, and green apples to the Chardonnay's grapefruit and white stone fruits. The exotic bouquet opens up to offer paw paw and passion fruit after a few minutes in the glass. A dry clean crisp wine, with delicately balanced acidity, displays underlying weight and length. Enjoy this wine with appetizers, salads and light entrees.

• cases produced: 1,000 • drink now or up to 2007

Screw Caps on New World Wines.

Australia is a leader in bottling wine with screw cap closures. Over 60% of the white wines in Australia are sealed with screwcaps.

REORDER

- half case (6) \$75 / \$12.50 btl. **Save 22%**
- full case (12) \$129 / \$10.75 btl. **Save 33%**

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Reorder toll free: 800-266-8888

www.goldmedalwine.com

You may choose any combination of the above wines to receive the half-case and full-case pricing. Prices do not include shipping.



Joch Bosworth, a top notch viticulturist in McLaren Vale

To be the youngest member of an iconic family of South Australian growers comes quite naturally to Joch Bosworth. As a matter of record, the art of growing grapes is practically all he's ever known in his relatively short span of 35 years.

Joch vividly remembers handpicking grapes after school when he was either eight or nine, a family tradition that has continued unabated to this day. After completing his basic schooling, Joch traveled to New South Wales to attend Charles Sturt University in Wagga Wagga, Australia's version of America's University of California-Davis, the country's premier grape agriculture institution. He graduated in 1990 with a viticultural degree or associate diploma, Australia's version of a bachelor's degree.

Soon thereafter, Joch Bosworth began a world wine odyssey that carried him to both the United States and later to Europe. He arrived in California during 1991 and began working for the renowned Robert Mondavi Winery in Oakville where he was a grape sampler. The following year he ventured north to Washington State's Willamette Valley Vineyards where he spent the vintage year in various capacities. The remainder of that year was spent traveling throughout France's wine-growing regions until Bosworth eventually returned to Australia where he became vineyard manager for the well-known Goonawarra Vineyards in the Sunbury District of Victoria.

He remained in that position for the next three years until a call in 1995 from his parents prompted Joch's decision to return to his family's vineyard operation in McLaren Vale. His family had developed some 160 acres of prime vineyards and had even converted some special sections of their acreage to be farmed organically.

"I always knew I would return to my family's vineyards," Bosworth recently explained. "I've loved working with the vines and my family decided to let me do what I wanted regarding their development." Bosworth also pointed out that during his tenure at Goonawarra Vineyards, he actually had the opportunity to set up a

small winemaking facility on the site and thereby take his first step as a winemaker. He also admitted to making a small amount of grappa, the Italian version of brandy that he had become acquainted with on his European travels.

That earlier winemaking experience ultimately led to the formation of Battle of Bosworth Winery. "I had always had in the back of my mind the idea of making my own wines, he admitted. "But until the opportunity presented itself, it somehow never got done. With Louise's help, we were able to develop a small marketing plan and put it into being." Joch Bosworth's stated aim is to produce balanced, single vineyard wines that best express the qualities and characteristics of his vineyards. He also has in mind a particular wine style that he himself enjoys drinking and, as he also stated, "hopefully, so will others."

He is adamant on keeping each wine single vineyard designated, with no outside blending. This process and Joch's entire production method entails a great deal of hands-on involvement that is practical only in a small winery environment. "The reality is, that at Battle of Bosworth, we deal with a great number of individual barrels that each develops certain characteristics. To ensure the desired result, it is necessary that all variables are manipulated correctly to achieve the effect we are seeking," he added.

Joch is also pleased that his vineyards are among the few that are fully certified organic and is also proud to be on the cutting edge with dynamics such as the use of soursofs, or more precisely the Bermuda Buttercup as it is widely known. The Bermuda Buttercup is a pretty yellow flower that combats weeds in the vineyards and also serves a symbol that Bosworth uses on his label as a mini trademark.

Such effort has earned Joch Bosworth a number of awards including recognition in 2000 as McLaren Vale's top viticulturist. All the pieces seem to have come together for both Joch Bosworth and Battle of Bosworth Winery. Joch has been able to incorporate his European heritage into his winery and produce a variety of critically acclaimed wines of a nature and style that he prefers.

The fact that he is atypical of many Australian wineries is unimportant, for with Joch Bosworth, the key ingredient to his success is a small, controlled environment.

It is a pleasure to bring Joch Bosworth and his wines to your attention. Enjoy!

The International Series features superb boutique wines of the world imported exclusively for members of the Gold Medal Wine Club. These special wines are not available anywhere else in the United States.

International Series

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"Bringing you the best small wineries since 1992"