



PRODUCER 5106A
**AUSTRALIAN
CERTIFIED
ORGANIC**



2010 BATTLE OF BOSWORTH PRESERVATIVE FREE SHIRAZ

THE WINE FRONT Gary Walsh www.winefront.com.au

'If you're going to do this sort of thing, then do it well. And this is done to perfection. Smells and tastes of purple. Vigorous, juicy crushed berries, violets, licorice and meat. It's medium to full bodied and bursting with fruit and spice. Has freshness and purpose, proper tannins, and for a wine that's barely out of nappies, has a degree of complexity and vinosity that's quite something. Length too. True Joven style. Hard to rate, but very easy to drink. 'Rated : 91 Points

The Weekend Australian Magazine July 17th-18th 2010 Max

Allen....the 2010 Battle of Bosworth Preservative Free Shiraz: typically black jubey McLaren Vale richness at first , but it gradually revealed stunning aromatic dried herbs and currants...'

Gourmet Traveller WINE AUGUST SEPTEMBER 2010 Max Allen'new

from Battle of Bosworth in McLaren Vale is a 2010 Preservative Free Shiraz. This \$20 stunner has heaps of complexity, with dry black berries and wild spices emerging as you work your way through the bottle - bright and lively flavours that are a lovely expression of their organic vineyard provenance'...

WINING POM www.winingpom.com Patrick Haddock 2nd July 2010

'Battle of Bosworth aka husband and wife team Joch and Louise have long been advocates of organic winemaking but this is the first time they've gone even more natural. A preservative free Shiraz made in the Joven style (Spanish for drink now) so its spent no time in oak and is freshly bottled. It is a wine that speaks of the Vale, it's got a gorgeous fruit signature with black cherry and blackcurrant to the fore with notes of spice. The palate is silky, fruity, and moreish held together by supple tannins and firm acids. Great drinking at the price.'

James Halliday's Wine Companion online Sept 2nd 2010

'Extraordinarily deep purple-crimson; the dense fruit bouquet and palate follow on logically; bypassed oak barrels altogether. Paradoxically, needs a year or two to settle down, but a very good example of preservative-free wine.

90 points, drink to 2013.'

SA WINE OF THE YEAR AWARDS SEPT 2010

Professional Judges Choice in Certified Organic Section

'In the inaugural class for certified organic/ biodynamic wines, the professionals were quite excited by this new vintage, freshly styled red. It shows great vibrant colours as well as bright, juicy, crimson, raspberry fruit flavour, a dash of spice and even a light tannin dusting. It's ready to drink and worth exploring for being a good McLaren Vale red as much as for its organic and preservative-free status.'

Tony Love Courier Mail 2nd November 2010

Preservative-free wines are another trend to note.the future of these new vintage and preservative-free reds depends on them being very good wines in their own right, rather than being a fad. That's where the **Battle of Bosworth 2010 Shiraz** comes into its own. It is bright and breezy and very easy drinking with fresh clear flavours. After deciding he wanted to make a young, drink-now style wine, Joch Bosworth realised he didn't need the usual sulphur dioxide preservative as long as he got it into a screw cap bottle as soon as the wine had become stable after its secondary fermentation process, preventing as much contact with oxygen as possible.' McLaren Vale's Battle of Bosworth 2010 Shiraz is a vibrant crimson with raspberry licorice aromas and spicy sweet fruit flavours. A gem, and organic and preservative-free to boot.

Organically Grown, Traditionally Vinified