



BATTLE  
of  
BOSWORTH

McLAREN VALE



# Battle of Bosworth McLaren Vale 2011 'Puritan' {no added sulphur} Shiraz

## Battle of Bosworth Wines

The wines take their 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 Bosworth family's battle were planted in the early 1840's with their first vineyard in McLaren Vale. The modern day Battle of Bosworth saw the conversion of 'Edgehill' vineyard to organic viticulture by Joch Bosworth in 1995. This McLaren Vale 'Battle of Bosworth' is symbolised on the label by the yellow Soursob (*Oxalis pes caprae*) which is used in the vineyard to combat other weeds.

## Organic Viticulture

Organic farming is based on minimising the use of external inputs, and as such our certified organic grapes are grown and processed without the use of synthetic chemicals, fertilisers, or GMOs. Our system of organic viticulture at Battle of Bosworth works with nature rather than against it, and by keeping harmful chemicals out of the land, water and air, creates a healthy environment rich in flora, fauna and nutrients; the perfect environment for growing the very best quality wine grapes.

Battle of Bosworth has some 190 acres of 20 years and older vines including Shiraz, Cabernet Sauvignon, Petit Verdot, Chardonnay, Viognier, Sauvignon Blanc and Mourvèdre which are fully certified 'A' grade organic by Australian Certified Organic (ACO), a process that takes four years.

## Vintage 2011

We had good winter rains after a few seasons of below average rainfall. This was a late season: budburst was approximately 2-3 weeks late, and harvest started similarly behind our standard season (we usually start picking Chardonnay in early/ mid February). This year we picked whites in late February/ early March. Unseasonal rains in March threw a spanner in the works somewhat, but luck and good management helped us dodge most of the bullets. Whites are terrific, as is the Cabernet Sauvignon and our best parcels of Shiraz are incredibly bright, balanced and reminiscent of our 1999 reds, which have incredible longevity. Potentially 2011 is a standout Cabernet Sauvignon and Petit Verdot year (we were still picking PV in late April). Overall this was a very long vintage with moderate yields which tested Joch's nerves a little more than usual.

## Winemaking

We made the Puritan in a standard red winemaking fashion; we picked the grapes when they were flavour ripe - at least we got them in before the heavens opened. Then we crushed them, fermented them in a mixture of open and static fermenters, settled the wine and once through 'malo' (malolactic fermentation), we bottled it. Then we departed from standard red winemaking procedure. Generally a McLaren Vale Shiraz would spend a period of time in oak barrels of one sort or another. We wanted to make a fresh, vibrant Spanish 'Joven' (youthful) style of Shiraz ready for opening and enjoying immediately, and so we bottled the wine without any time in oak, and with no added preservatives.

## Tasting Note

Puritan is made to be drunk young. The wine is purple red, with lifted dark fruit on the nose, as well as blue fruit (damson, blueberries), dark chocolate and a subtle thread of tannin running through the wine. This wine is fresh, fresh, fresh. In awarding Puritan the Best Preservative Free Wine in the 2011 Organic Wine Show, Chief Judge Max Allen was more descriptive 'heaps of joyful black fruit, but layers, too, of more complex flavour - garrigue (wild thyme, dried oregano) and game (rare seared venison, I think)'.

## Technical Details

Picking Dates:	20th March 2011
pH Level	3.66
Alc/ Vol:	13.5%
Bottling Date:	28th June 2011



Organically Grown, Traditionally Vinified