



BATTLE
of
BOSWORTH

MCLAREN VALE



Battle of Bosworth McLaren Vale 2012 '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. His death ended 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 or fertilisers. 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 grows Shiraz, Cabernet Sauvignon, Petit Verdot, Chardonnay, Viognier, Sauvignon Blanc, Pinot Grigio, Pinot Noir and Mourvèdre (and a little Graciano and Touriga Nacional) which are fully certified 'A' grade organic by Australian Certified Organic (ACO), a process that takes four years. The vines are all now 20 years and older.

Vintage 2012

It is a massive truism, but really, every vintage is different. Vintage 2012 was condensed into about 8 weeks from go to whoa which meant we had finished crushing all grapes by the end of March. Generally this feat would only be accomplished by the middle to end of April. Yields across all varieties were considerably down on average (from 15-40% in some varieties), but quality is looking very promising for both reds and whites. We had cool conditions up until the end of February then some rain, which did not affect things too much (see vintage 2011) as the whites were already picked and safely in the winery, and reds were unaffected. Joch's prediction, with further checks on wine in barrel and subsequent contemplation is that 2012 will be a great red wine year.

Winemaking

The game plan with Puritan is to make a young and vibrant early drinking red wine. Our template for Puritan is the 'vino Joven' style Spanish wines (made usually with Tempranillo) which are unoaked and drunk in their infancy. Standard winemaking operating procedures were followed when making this wine at the start; we pick and ferment the grapes, then allow the wine to go through its secondary (malolactic) fermentation. Then we divert from normal SOP's, as we bottle the Puritan immediately, without the addition of any sulphur dioxide (preservative), or putting the wine into oak barrels. 'Puritan' Shiraz more often than not makes it into bottle before our aromatic whites.

Tasting Note

Puritan is made to be drunk young. Do not even consider cellaring this youthful beauty. Drink immediately! Bright red and dark fruits on the nose, as well as damsons, chocolate and blueberries on the palate, all tied up with fine grained subtle tannins practically force you to open the wine. The wine will cope very well with being refrigerated on a hot day, or it can be taken with a juicy steak.

Technical Details

Vineyards:	Denton's Edgehill and Chanticleer
Picking Dates:	25th, 27th and 29th of February 2012
pH Level	3.68
Alc/ Vol:	14.0%
Bottling Date:	4th June 2012



Organically Grown, Traditionally Vinified